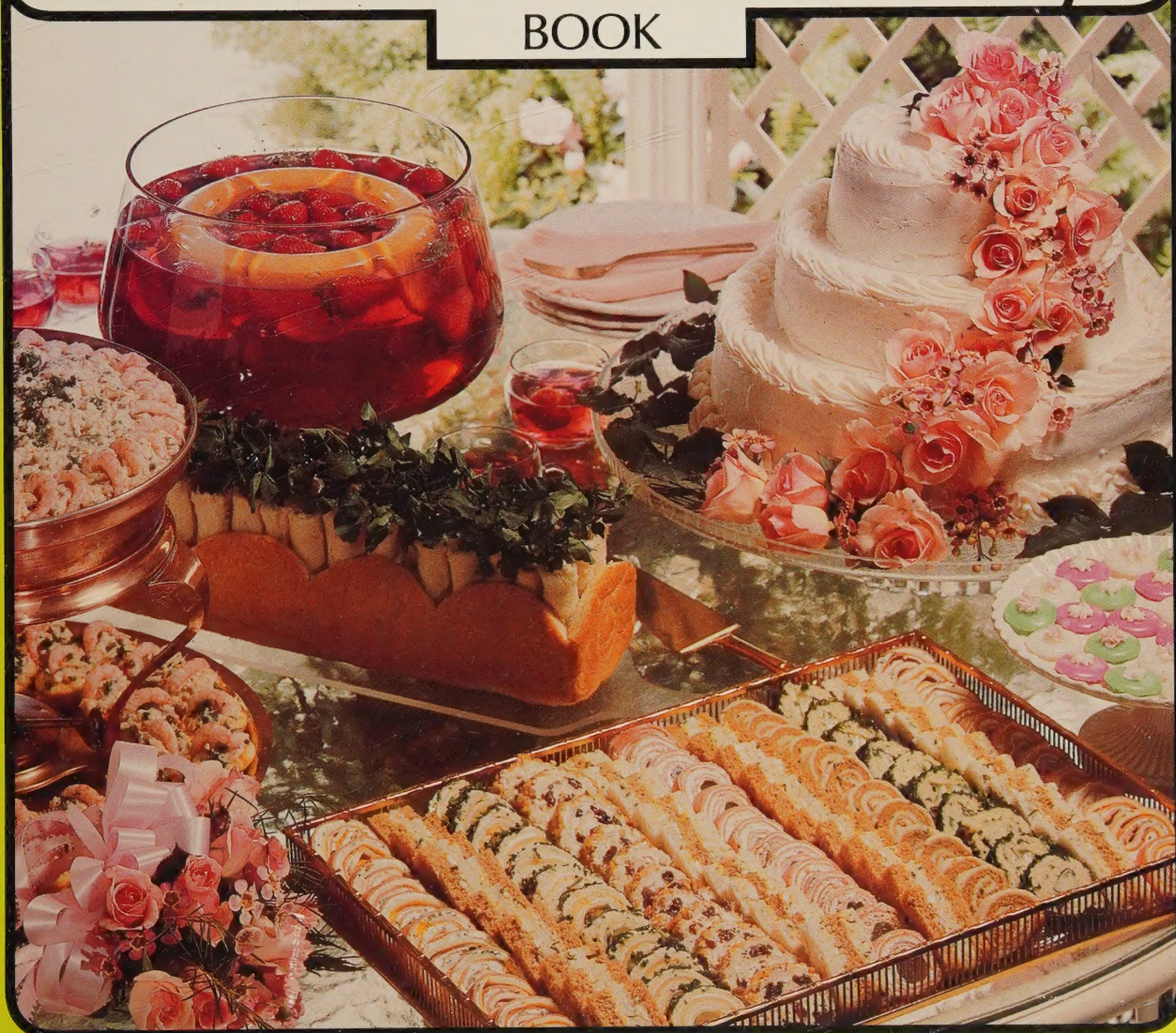


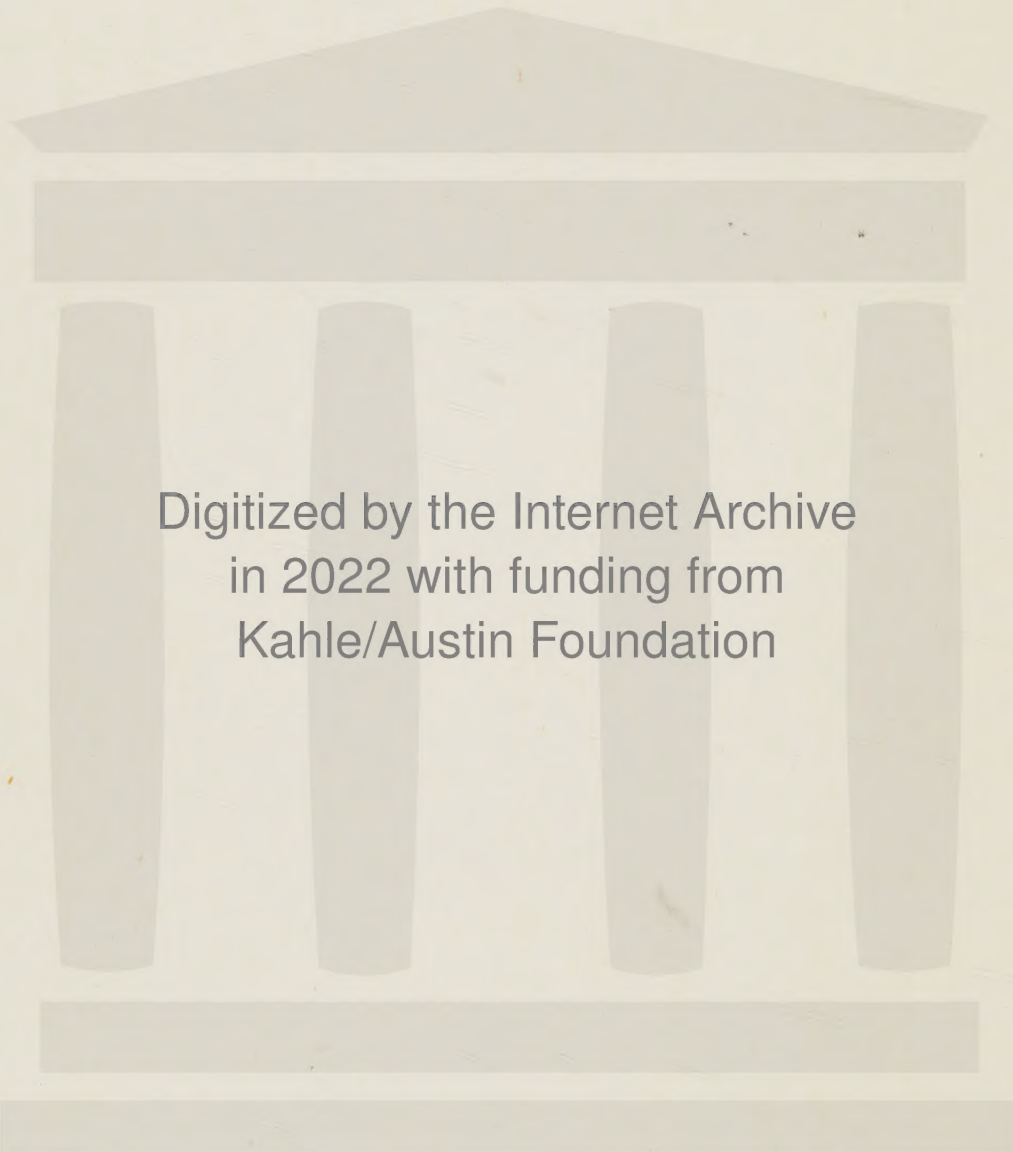
McCall's

Do-Ahead Party

BOOK



COFFEE OR TEA PARTY • GALA GATHERINGS • LITTLE SUPPERS • PARTY DESSERTS • CHILDREN'S PARTIES • FROZEN ASSETS: FOODS TO PREPARE NOW, BAKE LATER



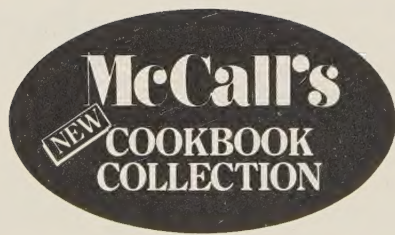
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McCall's

Do-Ahead Party

BOOK



BY THE FOOD EDITORS OF McCALL'S

Designed by Margot L. Wolf

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A successful party doesn't just happen: It is planned—and the more casual and effortless it seems, the more planning has usually gone into it. Let our Do-Ahead Party Book help you plan your party, whether it's a kaffeeklatch or a birthday party.

Two weeks before: Invite the guests.

Three days before: Plan the menu. Make a grocery list. Plan the flowers; check the linens; polish the silver; and wash seldom used glassware and china.

Two days before: Order groceries—except the perishables. Prepare foods that can be safely refrigerated.

One day before: Order cream, salad greens, and all other perishable foods.

Day of the party: Set the table, and arrange the flowers or centerpiece. Check on cigarettes, hand towels, ash trays. Complete all food preparation. Get the children and yourself dressed with some time left over to relax before the guests arrive.

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Coffee, Tea, and Something Special

One of the delightful things about a coffee or tea party is that it can be given at almost any hour. For example, a charming way to entertain an out-of-town guest with a busy schedule might be a late-morning "coffee" with the Prune-and-Apricot Coffecake on page 4. Or, if teatime is more convenient, serve both tea and coffee with a not-too-rich sweet such as any of the tea cakes or tarts on pages 5 to 14. Regardless of the time of day, the service can be as attractive as a more formal party. For example, a tier table can be loaded with flowers, beverage, and sweets – a festive focal point, as well as an orderly and practical way to do your livingroom serving.



NOVEL NOTES



Sometimes the most attractive containers are those originally intended for another purpose. Use any odd silver pieces – for instance, a baby mug – to hold cinnamon sticks for stirring tea. Or utilize your collection of apothecary jars for lemon wedges, sugar, and unsweetened whipped cream. Even an attractive set of small canisters, with a colorful motif, containing lemon peel, whole cloves, and sugar lumps, makes a gay array to brighten the occasion.



Tea Breads and Coffeecakes

BLUEBERRY CRUMBCAKE

1 pkg (12 oz) thawed frozen blueberries, undrained	1 egg
1 tablespoon cornstarch	1/4 cup milk
1 teaspoon grated lemon peel	Topping
2 cups packaged biscuit mix	1/2 cup packaged biscuit mix
2 tablespoons sugar	1/4 cup sugar
2 tablespoons butter or margarine	1 teaspoon cinnamon
	2 tablespoons butter or margarine

1. In small saucepan, combine blueberries, cornstarch, and lemon peel. Cook, stirring, over medium heat, until mixture begins to boil and becomes thickened and translucent. Let cool.
2. Preheat oven to 400F. Grease a 9-inch round layer-cake pan.
3. In medium bowl, combine biscuit mix and sugar. With pastry blender or 2 knives, cut in butter until mixture resembles coarse cornmeal.
4. Add egg and milk, stirring until thoroughly combined.
5. Pat dough on bottom and side of prepared pan. (It will come three quarters of the way up side.) Pour blueberry mixture into pan.
6. **Make Topping.** In small bowl, combine all ingredients; toss lightly, with fork, until mixture is crumbly. Sprinkle evenly over blueberry mixture.
7. Bake 20 minutes, or until topping is golden. Cool on wire rack. To serve, cut into wedges, and serve warm or cold.

MAKES ABOUT 10 SERVINGS

PRUNE-AND-APRICOT COFFEECAKE

$\frac{3}{4}$ cup dried prunes	1 tablespoon cinnamon
$\frac{3}{4}$ cup dried apricots	$\frac{3}{4}$ cup soft shortening
2 cups sifted (sift before measuring) all-purpose flour	$\frac{3}{4}$ cup granulated sugar
2 tablespoons double-acting baking powder	2 eggs
$\frac{1}{2}$ teaspoon salt	$\frac{3}{4}$ cup milk
$\frac{2}{3}$ cup light-brown sugar, firmly packed	1 teaspoon vanilla extract
1 tablespoon flour	6 tablespoons butter or margarine, melted
	$\frac{1}{3}$ cup chopped walnuts

1. Lightly grease and flour a 9-inch tube pan.
2. Let prunes and apricots stand in hot water, to cover, 5 minutes. Drain fruit; chop finely; set aside.
3. Into medium bowl, sift 2 cups flour with baking powder and salt; set aside.
4. In small bowl, combine brown sugar with 1 tablespoon flour and the cinnamon, mixing well.
5. In large bowl of electric mixer, at medium speed, beat shortening with granulated sugar until light and fluffy. Beat in eggs, one at a time, beating well after each addition.
6. At low speed, beat in flour mixture (in 3 additions) alternately with milk and vanilla extract (in 2 additions), beating just until combined.
7. With rubber scraper, gently fold in prunes and apricots.
8. Turn one third of batter into prepared pan, spreading evenly. Sprinkle with one third of brown-sugar mixture, then with 2 tablespoons melted butter. Repeat layering twice. Sprinkle top with chopped nuts.
9. If desired, refrigerate, covered, about 3 hours, or bake immediately.
10. About an hour and a half before serving, let refrigerated coffeecake stand at room temperature 15 minutes. Preheat oven to 350F.
11. Bake 55 minutes, or until cake tester inserted in center comes out clean. Let cool in pan, on wire rack, about 25 minutes.
12. Gently remove from pan. Serve warm.

MAKES 8 SERVINGS



Candies and Confections

APRICOT-DATE BALLS

$\frac{1}{2}$ cup dried apricot halves (about 12)	$\frac{1}{2}$ cup sugar
$\frac{1}{2}$ cups pitted dates (about 18)	1 tablespoon grated orange peel
1 can (3 $\frac{1}{2}$ oz) flaked coconut	1 tablespoon orange juice

1. Rinse apricots in cold water. Combine with $\frac{1}{2}$ cup water in small saucepan; bring to boiling. Reduce heat, and simmer, uncovered, 30 minutes. Drain.
2. Put apricots and dates through coarse blade of food chopper.
3. In medium bowl, combine with the coconut, $\frac{1}{4}$ cup sugar, orange peel, and orange juice; mix very well.
4. Shape into 28 balls, each $1\frac{1}{4}$ inches in diameter.
5. Refrigerate, covered, on waxed paper placed on cookie sheet, 24 hours or longer. (Flavor improves with age. These will keep several weeks if they are stored, wrapped, in refrigerator.)
6. Just before using, roll in $\frac{1}{4}$ cup sugar to coat well. Serve as a confection; nice on the tea table.

MAKES 28

COCONUT PASTEL BONBONS

1 pkg (3 oz) soft cream cheese	Dash salt
$2\frac{1}{2}$ cups sifted confectioners' sugar	Few drops green food color
$\frac{1}{4}$ teaspoon vanilla extract	$\frac{1}{3}$ to $\frac{1}{2}$ cup packaged grated coconut

1. In medium bowl, with wooden spoon, beat cream cheese until smooth. Gradually beat in confectioners' sugar, blending thoroughly. Beat in vanilla and salt. Add just enough food color to tint a delicate green.
2. Refrigerate, covered, 1 hour. Then shape into balls, using a rounded teaspoon of mixture for each.
3. Roll each in coconut; flatten top slightly. Place on cookie sheet covered with waxed paper; refrigerate several hours, or until firm.

MAKES ABOUT 20



Tea Cakes and Tarts

MINIATURE COCONUT TARTS

Pastry	1 egg, slightly beaten
1 1/3 cups sifted (sift before measuring) all-purpose flour	Filling
1/3 cup sugar	1 egg
1/4 teaspoon salt	1 pkg (3 1/2 oz) flaked coconut
3/4 cup butter or margarine	2/3 cup sugar

1. **Make Pastry.** Sift flour with sugar and salt into medium bowl. With pastry blender or 2 knives, cut in butter until mixture is like coarse cornmeal.
2. Stir in egg, with fork. Knead slightly, until mixture holds together.
3. Wrap in waxed paper; refrigerate several hours, or until firm.
4. Preheat oven to 375F.
5. **Make Filling.** With fork, beat egg in small bowl. Add coconut and sugar; mix well.
6. For each tart, pinch off about 1 teaspoon dough. Press into 2-by-2 1/2-inch tartlet pans, to make lining 1/8 inch thick.
7. Fill each with filling – about 1 teaspoon for each.
8. Set tartlet pans on cookie sheet. Bake tarts (about 24 at a time) 12 minutes, or until the filling is golden-brown.
9. Invert pans on wire rack; cool slightly. With spatula, gently remove tarts from pan.

MAKES ABOUT 47

Note: Tarts may be freezer-wrapped, then frozen. Let thaw about 1 hour before serving.

ORANGE TEA CAKE (Pictured on page 7)

6 egg whites (3/4 cup)	6 egg yolks
1 3/4 cups sifted (sift before measuring) all-purpose flour	6 tablespoons fresh orange juice
1/2 teaspoon salt	1 tablespoon grated orange peel
1 1/2 cups granulated sugar	Confectioners' sugar

1. In large bowl of electric mixer, let egg whites warm

to room temperature – about 1 hour. Measure flour: Sift flour once on a sheet of waxed paper; fill cup lightly to overflowing; with spatula cut off excess to make a level cup. Sift flour with salt; set aside.

2. With electric mixer at medium speed, beat egg whites until foamy. Gradually beat in 1/2 cup granulated sugar, beating after each addition. Continue beating until stiff peaks form when the beater is slowly raised. Set aside. Preheat oven to 350F.

3. In small bowl of electric mixer, with the same beaters at high speed, beat egg yolks until very thick and lemon-colored – about 3 minutes. *Do not underbeat.* Gradually beat in remaining 1 cup granulated sugar; continue beating until mixture is smooth.

4. At low speed, blend in flour mixture (in fourths) alternately with orange juice (in thirds); begin and end with flour mixture, guiding batter into beaters with scraper. Add orange peel. With whisk, using under-and-over motion, fold into whites just to blend.

5. Pour batter into an ungreased 9 1/2-to-10-inch kugelhof pan or 10-inch tube pan; bake 35 to 40 minutes, until cake springs back when gently pressed with fingertip. Invert pan over neck of bottle; cool completely – 1 hour. Loosen from pan.

6. Using an up-and-down motion, run spatula around edge of cake and tube. Invert on serving plate. Sift confectioners' sugar over top of cake. To cut cake: Use knife with serrated edge. Cut gently going back and forth with sawing motion.

MAKES 12 SERVINGS

TINY CURRANT TARTS

Pastry for 2-crust pie	1 tablespoon grated lemon peel
1/2 cup sugar	1/3 cup butter or margarine, melted
1 tablespoon flour	1 egg, slightly beaten
1/4 teaspoon salt	1/2 cup currants
1/4 cup light corn syrup	
1 tablespoon lemon juice	

1. Prepare pastry; divide in half. On lightly floured surface, roll each half 1/8 inch thick.

2. With 1 3/4-inch, round cookie cutter, cut out circles. Fit each circle into a 1 1/4-inch muffin-pan cup; refrigerate 15 minutes.

3. Preheat oven to 400F.

4. In medium bowl, combine sugar, flour, and salt, mixing well.

5. Add remaining ingredients; mix well.

6. Spoon 1 teaspoon filling into each pastry-lined muffin-pan cup.

7. Bake 20 to 25 minutes, or until pastry is golden-brown.

8. Remove immediately from pans; cool completely on wire racks.

MAKES 64

MADELEINES

2 eggs	1 teaspoon grated lemon
1 cup granulated sugar	peel
1 cup sifted (sift before measuring) all-purpose flour	Confectioners' sugar
3/4 cup butter or margarine, melted and cooled	

1. Preheat oven to 350F. Grease and lightly flour madeleine pans.
 2. In top of double boiler, over hot, not boiling, water (water in bottom of double boiler should not touch base of pan above), with portable electric mixer at medium speed, beat eggs and granulated sugar just until lukewarm – about 2 minutes.
 3. Set top of double boiler into cold water. Beat egg mixture, at high speed, 5 minutes, or until very light and fluffy.
 4. With wire whisk or rubber scraper, gently fold flour into egg mixture until well combined.
 5. Stir in cooled butter and lemon peel.
 6. Pour into prepared madeleine pans, using 1 tablespoon batter for each form.
 7. Bake 12 minutes. Cool 1 minute; then remove from pans with a small spatula.
 8. Cool completely. Sprinkle with confectioners' sugar.
- MAKES 3½ DOZEN

RIBBON CAKES

1 pkg (1 lb, 1 oz) poundcake mix	3 drops green food color
2 eggs	Frosting
Creamy Filling	1 pkg (4 oz) sweet chocolate
3/4 cup sifted confectioners' sugar	2 tablespoons soft butter or margarine
Dash salt	
2 tablespoons butter or margarine	1/4 cup currant jelly
1 tablespoon milk	Coarsely chopped walnuts
1/4 teaspoon vanilla extract	

1. Preheat oven to 350F. Lightly grease and flour a 9-by-5-by-3-inch pan.
2. Make cake as package label directs, using 2 eggs and amount of water specified on package. Turn in to pan; bake 50 to 60 minutes, or until cake tester inserted in center comes out clean.
3. Let cake cool, in pan, on wire rack 10 minutes.

Then loosen sides from pan; turn out onto wire rack. Let cool completely.

4. **Make Creamy Filling.** In small bowl, blend ingredients until smooth.
 5. **Make Frosting.** Melt chocolate over hot, not boiling, water. Stir in butter to make a smooth mixture. Remove from heat.
 6. With sharp knife, trim top of cake lengthwise, to make level; trim off the edges. Cut the cake in half lengthwise; then slice each half horizontally into 3 layers.
 7. Put layers of each half together in this order: Spread one layer with half of jelly. Top with second layer; spread with half of Creamy Filling. Top with third layer.
 8. Frost top layers; sprinkle with walnuts. Refrigerate until serving.
 9. To serve, cut crosswise into 1/2-inch slices.
- MAKES 34 RIBBONS

ANGEL CUPCAKES

1 pkg (15 oz) angel-food-cake mix	1/4 cup dairy sour cream
1 pkg (6 1/2 oz) fluffy-white-frosting mix	3/4 cup sifted confectioners' sugar
Tinted coconut*	1/4 teaspoon almond extract
Grated unsweetened chocolate	Sliced Brazil nuts

Chocolate Frosting

1/2 cup semisweet-chocolate pieces

1. Preheat oven to 375F. Place paper liners in 2 1/2-inch muffin-pan cups.
2. Make cake as package label directs. Fill cups three fourths full; bake about 20 minutes, or until surface springs back when gently pressed with fingertip.
3. Remove cupcakes to wire rack; let cool. (Remove paper liners, if desired.)
4. Make white frosting as package label directs.
5. Use to frost tops of about 36 cupcakes. Top each with tinted coconut or grated chocolate.
6. **Make Chocolate Frosting:** Melt chocolate over hot, not boiling water. Remove from heat. With rotary beater, gradually beat in sour cream alternately with sugar; beat until smooth. Add almond extract.
7. Use to frost tops of rest of cupcakes. Top some with a few Brazil-nut slices.

MAKES 48

*To tint coconut: Put a little milk in a bowl. Add few drops of desired food color. Add coconut; toss to coat well. Drain.



When the occasion calls for a light, sweet dessert, this delicate orange tea cake is a perfect choice. Stiffly beaten eggs—first the whites, then the yolks—are the secret of its light, airy texture (recipe on page 5).

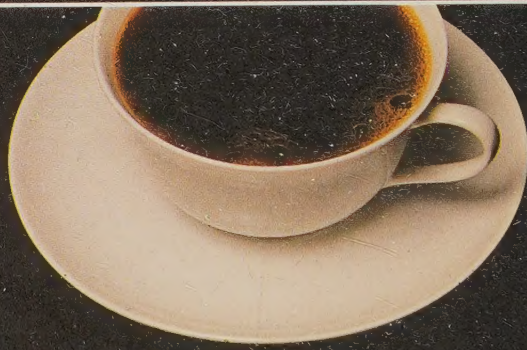
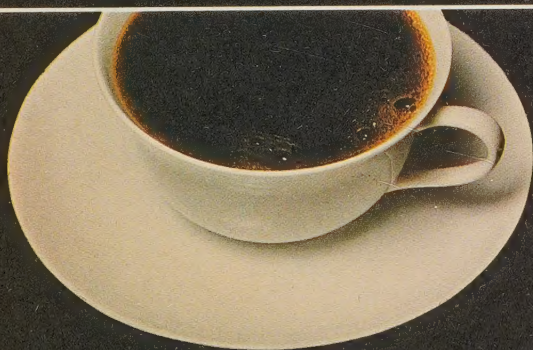




CHEESE SWIRL



APRICOT SHEATH TART



JAM SURPRISE



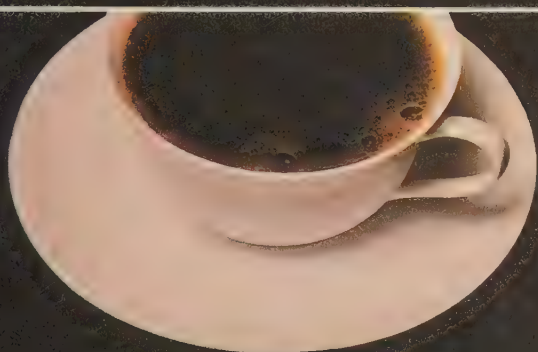
ALMOND HORN



CHERRY PINWHEEL



STREUSEL BOW TIE



What will you have with your morning coffee? An apricot tart, a cheese swirl, a walnut-filled crescent? You can make all of them, as well as the rest of the sweet rolls pictured here, from the same basic dough. One recipe makes two dozen rolls, so that everyone can have his or her favorite (recipes on pages 10-13).



WALNUT CRESCENT



CINNAMON BEAR CLAW

BASIC SWEET-ROLL DOUGH

3/4 cup milk	2 pkg active dry yeast
1/2 cup sugar	2 eggs
2 teaspoons salt	4 3/4 cups unsifted all-purpose flour
3/4 cup sweet butter or regular margarine	Sweet butter or regular margarine, softened
1/2 cup warm water (105 to 115F)	

1. In small saucepan, heat milk just until bubbles form around edge of pan; remove from heat. Add sugar, salt and 3/4 cup butter, stirring until butter is melted. Let cool to lukewarm (a drop sprinkled on wrist will not feel warm).

2. If possible, check temperature of warm water with thermometer. Pour into large, warm bowl. Sprinkle the yeast over the water, and stir to dissolve.

3. Add milk mixture, eggs and 3 cups flour; beat with electric mixer until smooth – about 2 minutes. Add rest of flour; using wooden spoon, beat until dough is smooth and leaves side of bowl. Brush with soft butter.

4. Cover the bowl tightly with foil; refrigerate 2 hours, or until double in bulk. (This dough may be refrigerated up to three days.)

5. To use: Cut off amount needed; refrigerate the remainder. Shape and bake as directed.

MAKES 2 DOZEN ROLLS

CHEESE SWIRLS

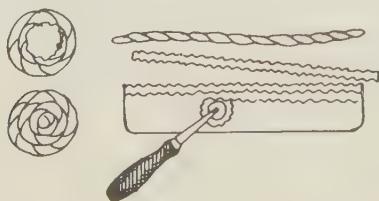
Cheese Filling	Dash cinnamon
1/2 cup creamed small-curd cottage cheese	1/3 recipe Sweet-Roll Dough, above
2 tablespoons sugar	1 egg yolk
1 tablespoon flour	1 tablespoon water
1 egg yolk	
1/2 teaspoon grated lemon peel	

1. Lightly grease a large cookie sheet.

2. **Make Cheese Filling.** In small bowl, with rubber scraper, cream cottage cheese, sugar and flour. Add egg yolk, lemon peel, cinnamon; mix well.

3. On lightly floured pastry cloth, roll dough into a rectangle 15 by 4 inches.

4. With pastry wheel or sharp knife, cut dough lengthwise into eight 1/2-inch-wide strips. Twist ends of each strip in opposite directions. (See diagram below.)



5. On prepared cookie sheet, coil each twisted strip of dough, not too tightly, beginning with one end of strip, to form a round, 2 1/2 to 3 inches in diameter. Seal end firmly underneath.

6. Press with finger to make an indentation in center of each. Fill each with heaping tablespoon of cheese filling.

7. Let rise, uncovered, in a warm place (85F), free from drafts, until double in bulk – about 1 hour. Meanwhile, preheat oven to 350F.

8. With fork, beat egg yolk slightly with 1 tablespoon water. Use to brush tops of rolls.

9. Bake 15 minutes, or until golden-brown. Let cool on wire rack.

MAKES 8

STREUSEL BOW TIES

Streusel Topping	1/3 recipe Sweet-Roll Dough, above
2 tablespoons sweet butter or margarine, softened	1/4 cup sweet butter or margarine, melted
2 tablespoons light-brown sugar	1/2 teaspoon cinnamon mixed with 2 tablespoons granulated sugar
1/2 teaspoon cinnamon	Confectioners' sugar
1/3 cup unsifted all-purpose flour	

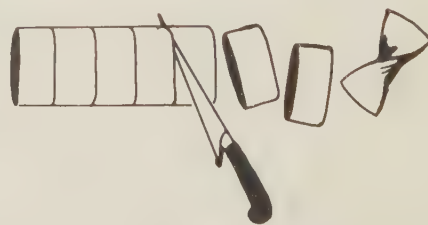
1. **Make Streusel Topping.** Combine 2 tablespoons butter with brown sugar, 1/2 teaspoon cinnamon, and flour; mix well. Set aside until ready to use.

2. Lightly grease a large cookie sheet.

3. On lightly floured pastry cloth, roll dough to a rectangle 16-by-10 inches. Spread surface with half of melted butter; then sprinkle generously with cinnamon-sugar.

4. Fold dough in half, lengthwise, to form a rectangle 16 by 5 inches.

5. Cut crosswise into 2-inch strips, making eight 5-by-2-inch strips. (See diagram below.)



6. Place strips on prepared cookie sheet, making a twist in center of each, to give a bow effect.

7. Brush tops with rest of melted butter. Sprinkle each with 1 tablespoon streusel topping; cover loosely with a sheet of waxed paper.

8. Let rise in warm place (85F), free from drafts, until double in bulk – about 45 minutes. Meanwhile, preheat oven to 350F.

9. Bake 15 to 18 minutes, or until golden-brown. Remove to wire rack; let cool slightly. Sprinkle with confectioners' sugar. Serve while still warm.

MAKES 8

APRICOT SHEATH TARTS

$\frac{1}{3}$ recipe Sweet-Roll
Dough, page 10

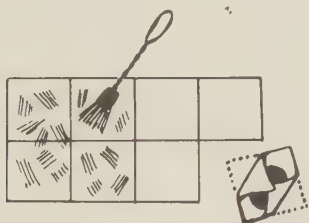
3 tablespoons sweet
butter or margarine,
melted

$\frac{3}{4}$ cup apricot preserves
or orange marmalade

Sugar Glaze

$\frac{1}{2}$ cup unsifted
confectioners' sugar
2 teaspoons milk

1. Lightly grease a large cookie sheet.
2. On lightly floured pastry cloth, shape dough into a rectangle.
3. Roll dough into a 16-by-8-inch rectangle. Brush with half of melted butter. With sharp knife or pastry wheel, cut into eight 4-inch squares. (See diagram below.)



4. Arrange squares, $1\frac{1}{2}$ inches apart, on prepared cookie sheet. In center of each, place a rounded tablespoon of apricot preserves.
 5. Bring two diagonally opposite corners to center over filling; pinch together, to seal. Cover loosely with a sheet of waxed paper.
 6. Let rise in warm place (85F), free from drafts, until double in bulk – about 45 minutes. Meanwhile, pre-heat oven to 350F.
 7. Brush the tops of tarts with the rest of melted butter.
 8. Bake 15 to 20 minutes, or until golden-brown. Let cool slightly on wire rack.
 9. **Make Sugar Glaze.** In small bowl, combine sugar and milk, mixing until smooth. Using teaspoon, drizzle glaze on top of rolls, going back and forth.
- MAKES 8

CHERRY PINWHEELS

$\frac{1}{3}$ recipe Sweet-Roll
Dough, page 10

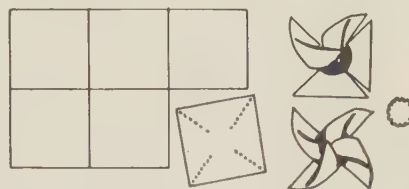
Cherry or apricot
preserves

1 egg yolk
1 tablespoon water

1. Lightly grease a large cookie sheet.

2. On lightly floured pastry cloth, shape dough into a round.

3. Pinch off a small piece of dough and reserve for centers. Roll rest of dough into a rectangle, 12 by 8 inches. With sharp knife or pastry wheel, cut into six (4-inch) squares. (See diagram below.)



4. Arrange squares, $1\frac{1}{2}$ inches apart, on prepared cookie sheet. From each corner of each square, make cut at 45-degree angle, $1\frac{1}{2}$ inches long.
5. In center of each square, place 1 tablespoon preserves.
6. To make pinwheels: Bring every other point of dough to center of square; then press in center, to fasten.
7. Roll out the small piece of reserved dough $\frac{1}{8}$ inch thick. Using a $1\frac{1}{4}$ -inch round cutter, cut 6 rounds. Moisten bottom of rounds slightly with water; place in center of each pinwheel, to cover points. Cover loosely with a sheet of waxed paper.
8. Let rise in warm place (85F), free from drafts, until double in bulk – about 45 minutes. Meanwhile, pre-heat oven to 350F.
9. With fork, beat egg yolk slightly with 1 tablespoon water. Use to brush tops of rolls.
10. Bake 15 minutes, or until golden-brown. Let cool on wire rack.

MAKES 6

WALNUT CRESCENTS

$\frac{1}{3}$ cup light-brown sugar,
packed

1 egg yolk

$\frac{1}{3}$ cup finely chopped
walnuts

1 tablespoon water

$\frac{3}{4}$ teaspoon cinnamon

$\frac{1}{4}$ teaspoon ground
cinnamon mixed with 1
tablespoon granulated
sugar

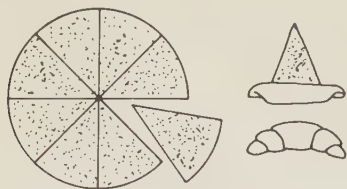
$\frac{1}{3}$ recipe Sweet-Roll
Dough, page 10

2 tablespoons sweet
butter or margarine,
softened

1. Lightly grease a large cookie sheet.
2. In small bowl, toss the brown sugar, chopped walnuts and $\frac{3}{4}$ teaspoon cinnamon, mixing well.
3. On lightly floured pastry cloth, flatten dough into a round.
4. Roll out dough to a 12-inch circle; brush with but-

(continued on page 12)

ter. Sprinkle with brown-sugar mixture to within 1/2 inch of edge. Cut into 8 equal pie-shape wedges. (See diagram below.)



5. Starting from wide end, roll up each wedge toward point. Place, with center point down, 2 inches apart, on prepared cookie sheet. Curve ends to form crescents.
6. Cover loosely with sheet of waxed paper. Set in warm place (85F), free from drafts, until double in bulk – about 45 minutes. Meanwhile, preheat oven to 350F.
7. With fork, beat egg yolk with 1 tablespoon water. Use to brush tops of rolls. Sprinkle lightly with cinnamon-sugar mixture.
8. Bake 15 minutes, or until golden-brown.
9. Let cool slightly on wire rack.

MAKES 8

JAM SURPRISES

- | | |
|--|---------------------------------|
| 1/3 recipe Sweet-Roll Dough, page 10 | Streusel Topping (see Bow Ties) |
| 1/3 cup strawberry jam | Confectioners' sugar |
| 1 tablespoon sweet butter or margarine, melted | |

1. Lightly grease 8 muffin-pan cups.
2. Divide dough evenly into 8 pieces. On lightly floured pastry cloth, roll each piece of dough into a 3 1/2-inch round.
3. In center of each round, place a heaping teaspoonful of strawberry jam. (See diagram below.)



4. Moisten edge with water; bring sides together over filling; pinch with fingers to seal.
5. Place in prepared muffin cups, pinched-side down. Brush with butter; then sprinkle each with 1 tablespoon Streusel Topping.
6. Let rise in warm place (85F), free from drafts, until

double in bulk – 45 minutes. Meanwhile, preheat oven to 350F.

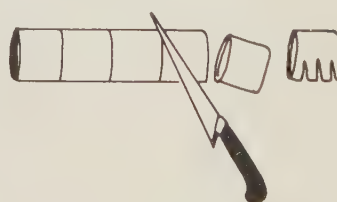
7. Bake 15 to 18 minutes, or until golden-brown.
8. Remove to wire rack; let cool slightly. Sprinkle with confectioners' sugar. Serve while still warm.

MAKES 8

CINNAMON BEAR CLAWS

- | | |
|---|---------------------------------------|
| 1/3 recipe Sweet-Roll Dough, page 10 | 1/4 cup chopped raisins |
| 3 tablespoons sweet butter or margarine, melted | 1 teaspoon grated lemon peel |
| 1/2 teaspoon cinnamon mixed with 2 tablespoons granulated sugar | Sugar Glaze |
| 1/2 cup chopped walnuts or pecans | 1/2 cup unsifted confectioners' sugar |
| | 1/4 teaspoon vanilla extract |
| | 2 teaspoons milk |

1. Lightly grease a large cookie sheet.
2. On lightly floured pastry cloth, shape dough into a rectangle.
3. Roll dough to an 18-by-9-inch rectangle. Brush with half of butter; then sprinkle generously with cinnamon-sugar mixture, leaving a 1/4-inch edge all around.
4. Combine walnuts, raisins and lemon peel. Sprinkle evenly over sugared surface.
5. From longer side, fold 1/3 of the dough over. Then bring opposite side over this, to make a 3-layer strip, 18 by 3 inches. Pinch together, to seal.
6. With sharp knife, cut strip crosswise into six sections. On folded side of each, make three 1-inch cuts, evenly spaced. (See diagram below.)



7. Arrange on prepared cookie sheet. Separate "claws" slightly. Brush tops with rest of butter. Cover loosely with a sheet of waxed paper.
8. Let rise in warm place (85F), free from drafts, until double in bulk – about 45 minutes. Meanwhile, preheat oven to 350F.
9. Bake 15 to 20 minutes, or until golden-brown. Let cool slightly on wire rack.
10. **Make Sugar Glaze.** In small bowl, combine confectioners' sugar, vanilla extract and milk; mix well. Drizzle over warm rolls to glaze thinly.

MAKES 6

ALMOND HORNS

- | | |
|---|---|
| 1/3 recipe Sweet-Roll Dough, page 10 | 1 egg yolk |
| 2 tablespoons sweet butter or margarine, melted | 1 tablespoon water |
| 3 tablespoons raspberry or strawberry preserves | 1/4 cup toasted sliced almonds or chopped peanuts |

1. Lightly grease a large cookie sheet.
2. On lightly floured pastry cloth or surface, shape dough into a round.
3. Roll out dough to a 12-inch circle. Brush with melted butter; then spread with the preserves to within 1/2 inch of the edge.
4. With sharp knife, cut into 8 equal pie-shape wedges. Beginning at narrow end, roll up each wedge to within 1 1/2 inches from edge. (See diagram below.)



5. Make three or four 1-inch cuts at wide end of each one. Bring up strips over filling. Pinch edges, to seal.
 6. Place horns on cookie sheet; cover loosely with sheet of waxed paper.
 7. Let rise in warm place (85F), free from drafts, until double in bulk – about 45 minutes. Meanwhile, pre-heat oven to 350F.
 8. With fork, beat egg yolk slightly with 1 tablespoon water. Use to brush tops of rolls. Sprinkle with almonds or peanuts.
 9. Bake 15 minutes, or until golden-brown. Let cool on wire rack.
- MAKES 8

AN AFTERNOON TEA

Open Tomato-and-Cucumber Sandwiches*
 Chocolate-and-Almond-Shortbread Leaves*
 Orange Tea Cake*, page 5
 Centerpiece of Strawberries, Green Grapes, and Candied Orange Slices
 Fondant-Dipped Strawberries*
 Salted Nuts*
 Hot Tea*
 SERVES 10 to 12

* Recipes given for starred dishes.

OPEN TOMATO-AND-CUCUMBER SANDWICHES

- | | |
|-----------------------------------|-------------------------------|
| 1/2 cup soft butter or margarine | Small tomatoes, thinly sliced |
| 3/4 teaspoon curry powder | Cherry tomatoes thinly sliced |
| 24 thin, fresh white-bread slices | Watercress or parsley |
| 1 unpared cucumber, thinly sliced | |

1. In small bowl, combine butter and curry powder; mix well.
 2. With a 2 1/2-inch biscuit cutter (or glass), cut bread slices into rounds. (Size of cutter depends on diameter of cucumber.)
 3. Spread one side of each bread round lightly with some of butter mixture.
 4. Top each with a tomato slice, then a cucumber slice. Place a cherry-tomato slice in center. Garnish each with a drop of curry butter and a watercress or parsley sprig. If not serving at once, refrigerate, covered, until serving – but no longer than 1 hour.
- MAKES 24

ALMOND-SHORTBREAD LEAVES

- | | |
|--------------------------------|-------------------------------------|
| 1 cup soft butter or margarine | 1/4 teaspoon almond extract |
| 1/2 cup sugar | 2 1/4 cups sifted all-purpose flour |
| 2 tablespoons almond paste | |
| 1 teaspoon vanilla extract | |

1. In large bowl, with electric mixer at medium speed, or wooden spoon, beat butter, sugar, almond paste, and vanilla and almond extracts, until light and fluffy.
2. With wooden spoon, stir in flour until smooth and well blended (dough will be stiff).
3. Refrigerate, covered, 1 hour.
4. Preheat oven to 300F. Divide dough in half; refrigerate one half until ready to roll out.
5. On lightly floured surface, roll out dough, one half at a time, about 1/4 inch thick.
6. Using a 2 3/4-inch leaf cookie cutter, cut out cookies. Place, 1 inch apart, on ungreased cookie sheet. With back of paring knife, lightly draw veins on each leaf.
7. Bake cookies 25 minutes, or until light golden. Remove to wire racks; cool.

MAKES ABOUT 5 DOZEN

Note: If you do not have a leaf cookie cutter, cut out your own leaf pattern from cardboard; cover with aluminum foil. Place pattern on dough; cut around with sharp knife.

CHOCOLATE-SHORTBREAD LEAVES

- | | |
|---|---|
| 3/4 cup soft butter or
margarine | 1/2 cup finely chopped
pecans or walnuts |
| Sugar | 2 cups sifted all-purpose
flour |
| 1/2 teaspoon salt | |
| 1 teaspoon vanilla
extract | |
| 1/4 teaspoon almond
extract | |
| 2 squares unsweetened
chocolate, melted; or 2
env (1-oz size) no-melt
unsweetened
chocolate | |

1. In large bowl, with electric mixer at medium speed, or wooden spoon, beat butter, 1/2 cup sugar, the salt, and extracts until light and fluffy.
2. Beat in chocolate.
3. With spoon, stir in nuts. Add flour; mix until well blended (dough will be stiff).
4. Refrigerate the dough, covered, 1 hour.
5. Preheat oven to 325F. Divide dough in half; refrigerate one half until ready to roll out.
6. On pastry cloth sprinkled lightly with flour and sugar, roll out dough, one half at a time, 1/4 inch thick.
7. Using a 2 3/4-inch leaf cookie cutter, cut out cookies. Place, 1-inch apart, on ungreased cookie sheet. With back of paring knife, lightly draw veins on each leaf.
8. Bake cookies 20 minutes, or just until set. Remove to wire racks; cool.

MAKES ABOUT 5 DOZEN

Note: If you do not have a leaf cookie cutter, cut out your own leaf pattern from cardboard; cover with aluminum foil. Place pattern on dough; cut around with sharp knife.

FONDANT-DIPPED STRAWBERRIES

- | | |
|---|-----------------------------------|
| 1 1/2 to 2 pint boxes large
strawberries, stems on | 3 tablespoons lemon
juice |
| 2 1/2 cups confectioners'
sugar | 2 tablespoons light corn
syrup |

1. Wash strawberries gently; drain well on paper towels, leaving hulls and stems on.

2. In top of double boiler, combine all ingredients except strawberries. Cook, stirring, over hot water, until mixture is smooth and shiny and thin enough to coat strawberries. Remove from heat. Keep frosting warm over hot water.

3. Holding strawberry by the stem, dip each into frosting, covering berry completely. Place dipped strawberries, 2 inches apart, on wire racks placed on cookie sheets.

4. Let strawberries dry on racks at least 1 hour before serving. (Strawberry can be dipped in the morning for serving later in the day; but do not hold overnight.)

MAKES ABOUT 30

SALTED NUTS

- | | |
|--|----------------------------|
| 1 can (6 oz) pecans | 1 can (7 oz) filberts |
| 1 can (8 oz) walnuts | 1/2 lb shelled Brazil nuts |
| 1 pkg (5 1/2 oz) unblanched
shelled almonds | 2 tablespoons salad oil |
| | 1 tablespoon salt |

1. Preheat oven to 350F.

2. Mix nuts on a 15-by-10 1/2-by-1-inch jelly-roll pan or a large, shallow pan.

3. Sprinkle with oil and salt. Bake 10 minutes, stirring occasionally.

4. Let cool completely. Store in a container with tight-fitting cover.

MAKES 7 CUPS; 2 POUNDS

HOT TEA

- | | |
|-------------------|--------------------|
| 3 cups cold water | 2/3 cup tea leaves |
|-------------------|--------------------|

1. To make tea concentrate: In medium saucepan, bring cold water to full, rolling boil.

2. Remove from heat; stir in tea; cover.

3. Let steep 5 minutes. Strain into teapot.

4. To serve: Have ready a second teapot of very hot water. Pour 1 to 2 tablespoons concentrate into each tea cup. Fill cup with hot water. (By varying amount of concentrate, you can vary strength of tea.)

MAKES ABOUT 1 PINT TEA CONCENTRATE; ABOUT 25 SERVINGS



Little Suppers



Platter of Sliced Ham
 Rosedale Pasta Salad Bowl*
 Hot Cheese Biscuits*
 Gingered Cantaloupe Balls*
 Iced Tea
 SERVES 6.

* Recipes given for starred dishes.

ROSEDALE PASTA SALAD BOWL

Dressing

1/2 cup olive or salad oil
 1/4 cup lemon juice
 1 teaspoon salt
 1/4 teaspoon freshly
 ground pepper
 1/8 teaspoon crushed red
 pepper
 2 cloves garlic, crushed
 2 tablespoons snipped
 fresh chives
 1 tablespoon snipped
 fresh basil or 1
 teaspoon dried basil
 leaves
 2 teaspoons snipped
 fresh dill or 1/2
 teaspoon dried
 dillweed

1 pkg (8 oz) spirelle pasta
 (or other pasta)

Vegetables

2 tablespoons olive or
 salad oil
 1/2 lb broccoli, cut into
 1 1/2-inch flowerets
 1/2 red pepper, cut into 1/4-
 inch-wide strips
 1/4 lb whole fresh snow
 pea pods, ends
 trimmed
 1/2 pint cherry tomatoes,
 washed, stems
 removed
 1/4 cup chopped parsley

1. **Make Dressing.** In jar with tight-fitting lid, combine oil, lemon juice, salt, pepper, red pepper, garlic, chives, basil and dill; shake until well combined.

2. Cook spirelle as package label directs; drain; turn into large salad bowl; add dressing; toss to combine.

3. **Prepare Vegetables.** In the oil in a large skillet, toss broccoli flowerets and red-pepper strips; stir-fry 5 minutes, or until vegetables are just crisp. Add pea pods; cook 1 minute. Cook vegetables, covered, 1 to 2 minutes. Do not overcook. Cool completely.

4. In salad bowl, lightly toss spirelle, vegetables, cherry tomatoes and parsley until well coated with dressing. Refrigerate several hours, to chill well. Toss well before serving.

MAKES 6 SERVINGS

HOT CHEESE BISCUITS

2 cups packaged biscuit mix
 2/3 cup grated sharp
 Cheddar cheese
 1 teaspoon dry mustard
 2/3 cup milk

1. About 4 hours before serving, make biscuits: In medium bowl, toss biscuit mix with mustard and cheese, mixing well.

2. Make a well in center of mixture. Pour in milk all at once; stir, with fork, just until mixture forms a soft dough and leaves the side of the bowl.

3. Turn out onto lightly floured surface; knead gently 10 times. Roll out 3/4 inch thick.

4. With lightly floured 2-inch biscuit cutter, cut out biscuits from the dough, dipping biscuit cutter into flour each time.

5. Place 1 inch apart, on ungreased cookie sheet. Refrigerate, covered, 3 to 4 hours.

6. About 30 minutes before serving, preheat oven to 450F. Also, let biscuits stand at room temperature 15 minutes.

7. Bake biscuits 12 to 15 minutes, or until they are golden-brown. Serve them hot.

MAKES 12

GINGERED CANTALOUPE BALLS

1 to 2 tablespoons
 chopped preserved
 ginger in syrup
 2 tablespoons ginger
 syrup (from preserved
 ginger)
 1/2 cup sherry
 4 cups ripe cantaloupe
 balls (see Note)
 6 fresh mint sprigs

1. In medium bowl, combine chopped ginger, ginger syrup, sherry, and cantaloupe balls; toss lightly to combine.

2. Refrigerate, covered, until well chilled – 4 hours or overnight.

3. To serve: Spoon cantaloupe balls with juice into six dessert dishes or 1 large compote. Garnish with mint.

MAKES 6 SERVINGS

Note: For 4 cups cantaloupe balls, you will need 1 large ripe cantaloupe.

Glazed Tongue*
Raw-Spinach Salad
Cornsticks
(from a mix)
Melon Delight with Fresh-Mint Sauce*
Tea
SERVES 8

* Recipes given for starred dishes.

GLAZED TONGUE

3½-lb smoked beef tongue	2 cups cold tongue stock or beef broth
1 large onion, quartered	1 cup sour cream
10 black peppercorns	1 tablespoon prepared horseradish
¼ teaspoon mustard seed	¼ teaspoon liquid hot-pepper seasoning
2 bay leaves	¼ teaspoon salt
4 whole cloves	Ripe olives
	Pimiento

Glaze

3 env unflavored gelatine

1. Wash tongue; pat dry with paper towels.
2. In 6-quart kettle, combine tongue and remaining ingredients with water to cover – about 3 quarts.
3. Bring to boiling. Reduce heat; simmer, covered, 2½ to 3 hours, or until tongue is tender.
4. Drain tongue. (Strain stock for use in sauce.) Plunge tongue into cold water.
5. Remove skin and root from tongue: With sharp knife, gently slit skin on underside from thick end to tip. Peel off skin, and remove and discard root. Refrigerate, covered, until well chilled – 2 hours.
6. **Meanwhile, make Glaze:** In small saucepan, sprinkle 2 envelopes gelatine over 1 cup tongue stock; let stand 5 minutes to soften. Over low heat, cook, stirring, until gelatine is dissolved. Cool.
7. Add rest of ingredients, except olives and pimiento, to gelatine mixture, mixing well. Refrigerate until consistency of unbeaten egg white – about 45 minutes.
8. Place tongue, root end down, on rack in shallow pan. Pour gelatine mixture evenly over tongue, coating well.
9. With aspic cutters, cut olives and pimiento into fancy shapes; arrange on tongue in decorative design. Refrigerate.
10. In small saucepan, sprinkle remaining gelatine over rest of tongue stock; let stand 5 minutes to soften. Over low heat, cook, stirring, until gelatine is dissolved. Cool.
11. Pour gelatine mixture evenly over glazed tongue, making sure design is entirely covered.
12. Refrigerate until firm – about 2 hours. To serve, cut into thin slices.

MAKES 8 TO 10 SERVINGS

MELON DELIGHT WITH FRESH-MINT SAUCE

Mint Sauce

1 bunch fresh mint
¼ cup sugar
1 jar (10 oz) mint jelly
¼ cup water

1 pint fresh strawberries
1 large honeydew melon

Fruit

1 large fresh fully ripe pineapple

1. **Make Sauce.** Wash mint. Reserve 6 to 8 sprigs for garnish; remove stems from remainder. With scissors, snip mint leaves very fine – you will have about ½ cup.
2. Combine snipped mint and sugar in a small bowl, and let stand 1 hour.
3. Melt jelly in top of double boiler, over boiling water. Blend in mint-sugar mixture and ¼ cup water.
4. Cover; let cool; refrigerate until chilled.
5. **Prepare Fruit.** Cut off top of washed pineapple. Remove rind by cutting down pineapple in wide slices. Remove eyes by cutting V-shape wedges full length of pineapple, following diagonal pattern of eyes. Lift out wedges, and discard. Cut pineapple crosswise into ½-inch slices; remove core. Cut slices into chunks (you will have about 4 cups).
6. Wash and hull strawberries; halve, if large. Combine with pineapple chunks.
7. Cut melon into 6 to 8 wedges. Scrape out seeds.
8. Heap each wedge with about 1 cup pineapple-strawberry mixture. Spoon about 2 tablespoons mint sauce over each portion. Garnish with sprig of mint.

MAKES 6 TO 8 SERVINGS



Avocado Soup*
Baked Asparagus-Cheese Sandwiches*
Cherry-Peach Compotes*
Tea
SERVES 6

* Recipes given for starred dishes.

AVOCADO SOUP

2 cans (10½ oz size) beef consommé, undiluted	½ cup light cream
¼ cup unsifted all-purpose flour	Dash pepper
2 ripe avocados (1¼ lb)	Sour cream
	Snipped chives

1. Add water to consommé to measure 3½ cups.
2. In medium saucepan, make a smooth paste of ½ cup consommé and the flour.

3. Stir in rest of consommé. Cook, stirring, until mixture boils and is slightly thickened.
 4. Peel avocados; remove the pits. Mash smoothly with fork or potato masher.
 5. With rotary beater, beat avocados into consommé. Refrigerate until very well chilled – 3 to 4 hours.
 6. Just before serving, stir in light cream and pepper; mix well. Serve in cream-soup bowls, with a spoonful of sour cream and some snipped chives on each.
- MAKES 6 TO 8 SERVINGS

BAKED ASPARAGUS-CHEESE SANDWICHES

24 fresh asparagus spears, blanched*	4 eggs
12 slices day-old bread, crusts removed	2½ cups milk
18 slices, or 3 pkg (8-oz size), natural Swiss cheese	¼ teaspoon nutmeg
	1 tablespoon chopped onion
	2 teaspoons salt
	⅛ teaspoon pepper

1. Cut each blanched asparagus spear in half cross-wise.
2. Arrange 6 slices of bread in lightly greased 13-by-9-by-2-inch baking dish.
3. Fold Swiss-cheese slices in half; place one on each bread slice. On each, arrange bottom halves of 4 asparagus spears. Layer each with remaining bread slices, a cheese slice, 4 asparagus tips, and another cheese slice.
4. In medium bowl, with rotary beater, beat eggs until light. Add milk, nutmeg, chopped onion, salt, and pepper.
5. Pour over sandwiches; refrigerate until 1 hour before serving time.
6. Preheat oven to 350F; bake 45 to 50 minutes, or until custard is firm and top is golden-brown.

MAKES 6 SERVINGS

*Break or cut off tough ends of asparagus stalks. Wash asparagus tips well with cold water; if necessary, use a soft brush to remove grit. With vegetable parer, scrape skin and scales from lower part of stalk only. Cook asparagus in boiling water 3 minutes. Then drain, and plunge into cold water. Or use 1 package (10 oz) frozen asparagus spears. Cook as package label directs; drain and proceed as directed above.

CHERRY-PEACH COMPOTES

3 cups fresh pitted sweet cherries	¼ cup kirsch
3 fresh peaches, peeled and sliced	1 tablespoon granulated sugar
	6 fresh mint sprigs

1. In large bowl, combine fruit, kirsch, and granulated sugar.
2. Refrigerate, about 2 hours, stirring occasionally.
3. Divide into 6 compote dishes. Garnish each with mint.

MAKES 6 SERVINGS



Chicken Livers in White Wine*

Fluffy White Rice
Ambrosia Salad Platter*
Toast Triangles
Coffee
SERVES 6

* Recipes given for starred dishes.

CHICKEN LIVERS IN WHITE WINE

½ cup butter or margarine	1 teaspoon dried tarragon leaves
2 tablespoons finely chopped onion	1 teaspoon salt
2 tablespoons finely chopped parsley	Dash pepper
2 lb chicken livers	2 tablespoons white wine

1. Heat butter in large skillet. In it, sauté onion and parsley about 5 minutes.
2. Add chicken livers; cook, stirring occasionally, about 8 minutes (livers should be browned on all sides and cooked through, but not overcooked.)
3. Remove to chafing dish; keep warm.
4. Stir remaining ingredients into drippings in skillet; bring to boiling. Pour over livers.

MAKES 6 SERVINGS

AMBROSIA SALAD PLATTER

3 peeled navel oranges, sliced ¼ inch thick	1 tablespoon lemon juice
1 avocado, pared and cut into strips	2 tablespoons salad oil
5 canned pineapple slices, halved	1 teaspoon sugar
2 tablespoons syrup from pineapple	2 tablespoons flaked coconut
	1 cup seedless green grapes

1. Arrange orange, avocado, and pineapple, overlapping, on salad platter, filling it completely.
2. Make dressing: Combine pineapple syrup, lemon juice, oil, sugar, and coconut in jar with tight-fitting lid; shake until well mixed. Pour over fruit.
3. Sprinkle salad with grapes.
4. Refrigerate until serving time.

MAKES 6 SERVINGS

Coquilles St. Jacques*
 Marinated-Vegetable Platter*
 Garlic Grench Bread*
 Coffee Crème*
 Coffee
 SERVES 8

* Recipes given for starred dishes.

COQUILLES ST. JACQUES

2 lb sea scallops	1/4 cup chopped green pepper
1 1/4 cups dry white wine	3/4 cup unsifted all-purpose flour
3/4 teaspoon salt	2 egg yolks
1/8 teaspoon pepper	1/4 cup heavy cream
1 bay leaf	1/4 teaspoon dried thyme leaves
1 celery stalk, with leaves	2 tablespoons chopped pimiento
3/4 cup water	1/4 cup grated Parmesan cheese
1/2 cup butter or margarine	1/4 cup packaged dried bread crumbs
1/2 lb mushrooms, thinly sliced	
1/4 cup chopped green onion	

1. Wash scallops in cold water; drain. Pat dry with paper towels.
2. In medium saucepan, combine scallops with wine, salt, pepper, bay leaf, celery, and 3/4 cup water.
3. Bring to boiling. Reduce heat, and simmer, covered, 10 to 12 minutes, or until scallops are tender.
4. Drain scallops, reserving liquid. Discard bay leaf and celery. Chop scallops coarsely.
5. In 4 tablespoons hot butter in medium skillet, sauté mushrooms 5 minutes.
6. Add onion and green pepper, sauté 5 minutes more, or until tender. Set aside.
7. In medium saucepan, melt rest of butter. Remove from heat; stir in flour until smooth. Gradually stir in reserved liquid from scallops.
8. Bring to boiling, stirring. Reduce heat, and simmer 1 minute.
9. In small bowl, mix egg yolks slightly with cream. Stir some of hot sauce into egg mixture; then pour back into rest of sauce.
10. Cook, stirring, over low heat, about 5 minutes, or until thickened.
11. Preheat oven to 400F. Add scallops, vegetables, thyme, and pimiento to sauce.
12. Turn into 8 individual baking shells or an 11-by-7-by-1 1/2-inch baking dish.
13. Combine cheese and crumbs. Sprinkle over top of scallop mixture.
14. Bake 12 to 15 minutes, or until lightly browned and bubbly.

MAKES 8 SERVINGS

MARINATED-VEGETABLE PLATTER

2 pkg (10-oz size) frozen asparagus spears	1 lb carrots, pared
1 large eggplant (about 1 1/2 lb)	1/4 teaspoon salt
Boiling water	1 bottle (8 oz) Italian-style salad dressing

1. Cook asparagus in boiling, salted water as package label directs; drain well. Arrange asparagus in shallow, flat dish; set aside.
2. Wash eggplant; remove stem. Cut eggplant crosswise into 1/4-inch-thick slices; cut into 1/2-inch chunks.
3. Turn eggplant into a 6-quart kettle. Add boiling water to cover; bring to boiling. Reduce heat; simmer, uncovered, 5 to 8 minutes, or until tender. Drain well. Arrange eggplant chunks in another shallow, flat dish; set aside.
4. Slice carrots diagonally. Turn into a 3-quart saucepan. Add just enough boiling water to cover and 1/4 teaspoon salt; bring to boiling. Reduce heat; simmer, covered, 15 to 20 minutes, or just until tender. Drain well. Arrange carrots in a third shallow, flat dish; set aside.
5. Shake dressing well. Pour one third over each vegetable. Refrigerate, covered, 3 or 4 hours.
6. To serve: Lift vegetables from dressing, and arrange in groups on large platter. Refrigerate, covered, until serving time.

MAKES 8 SERVINGS

GARLIC FRENCH BREAD

1 loaf French bread	1 teaspoon dried marjoram leaves
1/2 cup soft butter or margarine	1/4 teaspoon pepper
1 clove garlic, crushed	Dash cayenne
3 tablespoons grated Parmesan cheese	

1. Several hours before serving, prepare bread: At 1-inch intervals, make diagonal cuts in loaf; be sure not to cut through bottom.
2. In a small bowl, combine the remaining ingredients until they are well blended. Spread this mixture between bread slices.
3. Place bread on ungreased cookie sheet. Refrigerate, covered.
4. About 1/2 hour before serving, unwrap bread, and let stand at room temperature 15 minutes.
5. Preheat oven to 350F. Sprinkle top of bread with a few drops of cold water. Bake 10 minutes, or until the butter is melted and the bread is hot. Serve at once.

MAKES 12 SERVINGS

COFFEE CRÈME

2 egg whites	2 cups milk
1 env unflavored gelatine	1 teaspoon vanilla extract
Dash salt	
1/2 cup sugar	3/4 cup heavy cream
1 tablespoon instant coffee	Candied cherries
2 egg yolks, slightly beaten	Angelica

1. In small bowl, let egg whites warm to room temperature – about 1 hour.
2. Meanwhile, in small saucepan, combine gelatine, salt, 1/4 cup sugar, and the coffee. Stir in egg yolks and 1 cup milk, mixing until well combined.
3. Cook, over low heat, stirring constantly, until gelatine is dissolved and the mixture coats a metal spoon – 10 to 15 minutes. Then remove from heat.
4. Stir in rest of milk and the vanilla. Turn into a medium bowl; refrigerate until consistency of un-beaten egg whites – about 1 1/4 hours.
5. With rotary beater or portable electric mixer, beat egg whites just until soft peaks form when beater is slowly raised.
6. Add remaining sugar, 1 tablespoon at a time, beating after each addition. Continue beating until stiff peaks form when beater is raised.
7. Gently fold egg whites into coffee-gelatine mixture until well combined.
8. Turn into a 1 1/2-quart serving dish. Refrigerate, covered, 2 hours or until firm.
9. Whip cream until stiff. Drop in mounds on top of dessert, or put through pastry tube. Decorate with candied cherries and angelica.

MAKES 8 SERVINGS



Watercress Cream Consommé*
 Turkey-Fruit Salad*
 Hot Cheese Biscuits, page 15
 Lemon Cream Chiffon Cake*
 Coffee Tea
 SERVES 8

* Recipes given for starred dishes.

WATERCRESS CREAM CONSOMMÉ

Consommé	1/8 teaspoon pepper
2 tablespoons butter or margarine	1 cup heavy cream
2 tablespoons flour	Garnish
4 cups watercress, with stems (packed)	8 French-roll slices, 1/2 inch thick, toasted*
4 cans (10 1/2 oz size) condensed beef broth, undiluted	Watercress sprigs

1. Several hours before serving, **Make Consommé**. Combine half of butter, flour, watercress, and beef broth in electric blender.

2. Blend, at high speed, covered, 1 minute; pour into large saucepan. Repeat with remaining butter, flour, watercress, and broth. Refrigerate, covered, until just before serving.

3. To serve: Bring to boiling over medium heat, stirring. Reduce heat; add pepper and cream; heat, stirring, several minutes longer.

4. For Garnish: In center of each roll slice, make a hole 1/4 inch wide.

5. Insert several watercress sprigs through each hole; trim stems.

6. Float a garnish on each serving of consommé.

MAKES 8 SERVINGS

* Toast at 300F for 15 to 20 minutes, turning once.

TURKEY-FRUIT SALAD

3 cups cut-up cooked turkey	1/2 cup heavy cream, whipped
3 tablespoons French dressing	1/4 cup mayonnaise or cooked salad dressing
2 cans (13 1/2 oz size) pineapple chunks, drained	1/4 teaspoon salt
1 1/2 cups seedless green grapes	8 lettuce cups
1 1/2 cups sliced celery	1/2 cup toasted slivered blanched almonds
Chutney Dressing	2 cans (8 1/2 oz size) pineapple slices, drained
1/3 cup prepared chutney, finely chopped	1 green pepper, cut into small rounds

1. Day before, prepare turkey: In medium bowl, toss turkey with French dressing, to coat well. Refrigerate, covered, overnight.

2. Next morning, add pineapple, grapes, and celery; toss to mix well.

3. **Make Chutney Dressing**. In small bowl, combine chutney with rest of dressing ingredients.

4. Add dressing to turkey mixture; toss to mix well. Refrigerate, covered, several hours.

5. To serve: Arrange lettuce cups on 8 serving plates. Fill with salad, heaping high in center.

6. Garnish each with almonds, then with pineapple slice; fill center with green-pepper round.

MAKES 8 SERVINGS



LEMON CREAM CHIFFON CAKE

1 pkg angel food cake mix	2 ¹ / ₄ cups sifted confectioners' sugar
	1 teaspoon lemon juice
Glaze	1 tablespoon grated lemon peel
1 ¹ / ₂ pkg (3-oz size) soft cream cheese	

1. In 10-inch tube pan, bake cake as package label directs. Cool.

2. **Make Glaze.** In small bowl of electric mixer, at medium speed, beat cheese until very light.

3. Add sugar gradually, with lemon juice, beating until very light and fluffy. Stir in lemon peel. Use to glaze top of cake letting it drizzle down side. Refrigerate about 1 hour, or until serving time.

MAKES 10 TO 12 SERVINGS

Hot Consommé Cheese Straws
Curried-Chicken-Salad
in Avocado Halves *
Chutney
Hot Popovers
Blueberry-Peach Gâteau *
Coffee Iced Tea
SERVES 8

* Recipes given for starred dishes.

CURRIED-CHICKEN-SALAD IN AVOCADO HALVES

4 whole chicken breasts, halved	1 ¹ / ₄ cup chutney
1 medium onion, sliced	1 tablespoon chopped preserved ginger
1 stalk celery, cut in 1-inch pieces	1 tablespoon curry powder
2 ¹ / ₂ teaspoons salt	1 cup thinly sliced celery
6 black peppercorns	1 ¹ / ₄ cup thinly sliced green onion
1 bay leaf	4 large ripe avocados
1 small pineapple	2 tablespoons bottled Italian-style dressing
1 cup mayonnaise or cooked salad dressing	Watercress
1 ¹ / ₂ cup heavy cream	

1. In a large saucepan, combine chicken breasts, onion, celery pieces, 2 teaspoons salt, the peppercorns, bay leaf and 4 cups water.

2. Bring to boiling over medium heat. Reduce heat; simmer 30 minutes, or until chicken is tender.

3. Remove from heat; let chicken cool in broth 1 hour, or until cool enough to handle.

4. Remove chicken breasts from broth; remove skin and bones, and discard. Refrigerate chicken, covered, 1 to 2 hours or overnight, until well chilled.

5. Pare and core pineapple; cut fruit into ³/₄-inch cubes. You should have about 2 cups.

6. In large bowl, combine mayonnaise, heavy cream, chutney, ginger, curry powder and remaining ¹/₂ teaspoon salt until well blended.

7. Cut chicken into ³/₄-inch cubes. Fold into dressing with sliced celery and green onion. Cover. Refrigerate 2 hours.

8. To serve: Mix pineapple cubes into chicken mixture. Cut avocados in half lengthwise; remove pits. Brush cut surfaces with Italian-style dressing. Fill each half with about 1 cup chilled chicken salad.

9. Arrange around a pineapple on a large tray, or on individual salad plates. Garnish with watercress.

MAKES 8 SERVINGS

BLUEBERRY-PEACH GÂTEAU

1 ¹ / ₂ cup egg whites (3 or 4)	1 ¹ / ₂ tablespoons grated orange peel
1 cup plus 2 tablespoons sifted cake flour (sifted before measuring)	1 ¹ / ₄ teaspoon cream of tartar
3 ¹ / ₄ cup sugar	2 large ripe peaches
1 ¹ / ₂ teaspoons baking powder	1 tablespoon lemon juice
1 ¹ / ₂ teaspoon salt	1 ¹ / ₂ cup blueberries
1 ¹ / ₄ cup salad oil	2 tablespoons dark rum
2 egg yolks	3 ¹ / ₄ cup orange marmalade
1 ¹ / ₄ cup plus 2 tablespoons orange juice	Whipped cream or ice cream (optional)

1. In large bowl of electric mixer, let egg whites warm to room temperature – about 1 hour. Preheat oven to 350F.

2. Sift flour with sugar, baking powder and salt into another large bowl; make well in center. Add, in order, oil, egg yolks, orange juice and orange peel; with spoon, beat until smooth.

3. With electric mixer at high speed, beat egg whites with cream of tartar until very stiff peaks form.

4. With wire whisk or rubber scraper, using an under-and-over motion, gradually fold orange batter gently into egg whites just until blended. Do not stir.

5. Pour into ungreased 9-by-1¹/₂-inch round layer-cake pan; bake 30 to 35 minutes, or until cake tester inserted in center comes out clean.

6. Invert cake by hanging pan between two other pans; let cool completely – about 1 hour.

7. With spatula, carefully loosen cake from pan; hit pan sharply on table; remove cake. Invert onto serving platter.

8. Peel and slice peaches. Toss in lemon juice. Wash and drain blueberries; remove stems.

9. In a small bowl, stir rum into orange marmalade. Brush cake with some of mixture.

10. On cake, arrange peach slices and blueberries. Brush with remaining marmalade mixture. Serve with whipped cream or ice cream.

MAKES 8 SERVINGS

Cranberry-Pineapple Cocktail*
 Chicken Divan Casseroles*
 Warm French Bread
 Fresh-Melon-and-Green-Grape Bowl
 Poundcake de Luxe*
 Coffee Tea
 SERVES 8

* Recipes given for starred dishes.

CRANBERRY-PINEAPPLE COCKTAIL

2 pints bottled cranberry juice
 2 cans (8³/₄ oz size) crushed pineapple, undrained
 2 tablespoons lemon juice
 2 cups finely cracked ice
 1 cup orange juice

1. In electric blender, combine 1 pint cranberry juice, 1 tablespoon lemon juice, ¹/₂ cup orange juice, 1 can pineapple, and 1 cup ice.

2. Blend, at high speed, covered, ¹/₂ minute. Pour into pitcher. Repeat with rest of ingredients.

MAKES 8 (6-OZ) SERVINGS

CHICKEN DIVAN CASSEROLES

4 (12-oz size) whole chicken breasts, halved
¹/₂ cup unsifted all-purpose flour
¹/₈ teaspoon salt
 3 celery stalks, with tops, coarsely cut up
 Dash pepper
³/₄ cup light cream
 2 pared carrots, halved
 3 tablespoons sherry
 1 onion, quartered
¹/₂ cup heavy cream
 1 can (13³/₄ oz) chicken broth
¹/₂ cup grated Parmesan cheese
 2 pkg (10-oz size) frozen broccoli spears
 Parsley sprigs
 1 tablespoon sherry

Sauce

¹/₄ cup butter or margarine

1. Day before, assemble casseroles: In large skillet with tight-fitting lid, place chicken, together with celery, carrots, onion, and chicken broth.

2. Bring to boiling; reduce heat, and simmer, covered, 45 minutes, or until chicken is tender.

3. Remove chicken from broth. Carefully remove skin and bones.

4. Strain broth. Measure 2¹/₂ cups (if necessary, add water to broth). Set aside for sauce.

5. Meanwhile, cook the broccoli spears as the package label directs; drain well.

6. Divide broccoli into 8 lightly greased individual casseroles (each about 1¹/₄-cup size).

7. Place a chicken-breast half on broccoli in each casserole. Sprinkle each with a dash of sherry.

8. **Make Sauce:** Melt butter in medium saucepan, over low heat; remove from heat.

9. Add flour, salt, and pepper, stirring to make a smooth mixture. Gradually stir in broth and light cream.

10. Bring to boiling, stirring. Reduce heat, and simmer 2 minutes, to thicken slightly.

11. Stir in sherry. Remove ³/₄ cup sauce; cool slightly.

12. Use rest of sauce to coat chicken in casseroles (about ¹/₄ cup for each).

13. Beat heavy cream just until stiff. Gently fold into reserved sauce until well combined.

14. Spoon over casseroles. Then sprinkle each with 1 tablespoon cheese.

15. Refrigerate casseroles, covered, overnight.

16. About 1 hour before serving, preheat oven to 350F. Also, let casseroles stand at room temperature 10 minutes.

17. Bake, uncovered, on highest rack in oven, 35 minutes, or until bubbly and browned. Garnish with parsley.

MAKES 8 SERVINGS

POUNDCAKE DE LUXE

3 cups sifted (sift before measuring) all-purpose flour
¹/₂ teaspoon almond extract
 2 teaspoons baking powder
 1 cup milk
 1 teaspoon salt
 Confectioners' sugar
 1 cup butter or margarine, softened
 Cantaloupe or honeydew melon, slivered (optional)
 2 cups granulated sugar
 Seedless green grapes (optional)
 4 eggs
 1 teaspoon vanilla extract

1. Day before, make poundcake: Preheat oven to 350F. Grease and flour a 9- or 10-inch tube pan.

2. Sift flour with baking powder and salt; set aside.

3. In large bowl of electric mixer, at medium speed, beat butter with granulated sugar until light and fluffy. Add eggs and extracts; beat until very light and fluffy.

4. At low speed, beat in flour mixture (in 4 additions) alternately with milk (in 3 additions), beginning and ending with flour mixture. Beat only until combined.

5. Turn into prepared pan; bake 60 to 70 minutes, or until cake tester inserted in center of the cake comes out clean.

6. Let cool in pan, on wire rack, 15 minutes. Invert on rack; remove pan; let cool completely. Wrap cake in foil until serving.

7. To serve: Place cake on serving platter. Sprinkle top with confectioners' sugar. If desired, garnish with melon and small bunches of grapes.

MAKES 12 TO 16 SERVINGS



Gala Gatherings

Bridal Showers



Who says that a bridal shower must always consist of little sandwiches, cake, and coffee? We don't, especially if the occasion is a luncheon, and there's plenty of time to sit down and enjoy a dainty, feminine, yet completely satisfying meal. Our suggested menus for such a pleasant party are unusual and festive – and are easy to prepare.

Baked Chicken Breasts Supreme*
Herbed Peas and Mushrooms*
Avocado-and-Orange Salad Bowl
Cottage-Cheese Sticks*
Bar-le-Duc Ice-Cream Molds*
Macaroons
Coffee Tea
SERVES 12

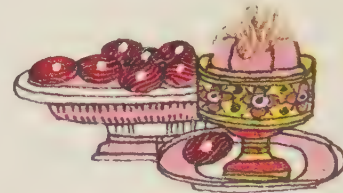
* Recipes given for starred dishes.

BAKED CHICKEN BREASTS SUPREME

6 (12-oz size) whole chicken breasts	4 teaspoons salt
2 cups sour cream	1/2 teaspoon pepper
1/4 cup lemon juice	1 3/4 cups packaged dried bread crumbs
4 teaspoons Worcestershire sauce	1/2 cup butter or margarine
4 teaspoons celery salt	1/2 cup shortening
2 teaspoons paprika	
4 cloves garlic, finely chopped	

1. Cut chicken breasts in half; wipe well with damp paper towels.
2. In large bowl, combine sour cream with lemon juice, Worcestershire, celery salt, paprika, garlic, salt, and pepper.
3. Add chicken to sour-cream mixture, coating each piece well.
4. Refrigerate, covered, overnight.
5. Next day, preheat oven to 350F.

6. Remove chicken from sour-cream mixture. Roll in crumbs, coating evenly. Arrange in single layer in large, shallow baking pan.
 7. Melt butter and shortening in small saucepan. Spoon half over chicken.
 8. Bake chicken, uncovered, 45 minutes. Spoon rest of butter mixture over chicken.
 9. Bake 10 to 15 minutes longer, or until chicken is tender and nicely browned.
- MAKES 12 SERVINGS



HERBED PEAS AND MUSHROOMS

1/3 cup butter or margarine	1/2 teaspoon dried thyme leaves
3 pkg (10-oz size) frozen peas	1/2 teaspoon rubbed savory
1/2 lb small, fresh mushrooms, thinly sliced	1 1/2 teaspoons salt
1/2 teaspoon dried marjoram leaves	1/8 teaspoon pepper
	1 tablespoon water

1. Slowly melt butter in large skillet with tight-fitting lid. Add remaining ingredients and 1 tablespoon water.
 2. Cook, covered, over medium heat, 15 minutes, or until vegetables are just tender.
- MAKES 12 SERVINGS

COTTAGE CHEESE STICKS

1 cup sifted (sift before measuring) all-purpose flour	1 teaspoon caraway seed
1/2 teaspoon salt	6 tablespoons butter or margarine
1/2 teaspoon baking powder	1/2 cup creamed cottage cheese
1 1/2 teaspoons celery seed	1 tablespoon milk

1. Preheat oven to 425F. Lightly grease 2 cookie sheets.

2. Into medium bowl, sift flour, salt and baking powder. Stir in celery and caraway seed.
 3. With pastry blender or 2 knives, cut butter into flour mixture until mixture resembles coarse cornmeal.
 4. Combine cottage cheese and milk. Add to flour mixture, stirring to form a soft dough.
 5. On lightly floured surface, divide dough into 12 parts. With palms, roll each part into a pencil-thin strip 14 inches long. Cut each strip in half. Place on cookie sheet.
 6. Bake 10 to 12 minutes, or until golden. Remove to wire rack; let cool.
- MAKES 24

BAR-LE-DUC ICE-CREAM MOLDS

4 pints soft vanilla ice cream 4 jars (3-oz size) Bar-le-Duc*

1. Pack 12 (4-oz) molds with ice cream.
2. Freeze until firm – about 2 hours.
3. Carefully scoop out about 1 tablespoon ice cream from center of each mold. Fill hollow with 1 tablespoon Bar-le-Duc. Replace scooped-out ice cream. Freeze until firm.
4. Remove 6 molds from freezer. To unmold: Dip each in hot water for 5 seconds; invert onto sheet of heavy-duty foil; unmold. Return to freezer until ready to serve. Repeat.
5. To serve: Transfer ice cream to individual plates. Top with remaining Bar-le-Duc.

MAKES 12 SERVINGS

* Or use 2 jars (8-oz size) currant jelly. Press through sieve; proceed as directed.



Veal Sauté Marengo*
 Rice-and-Spinach Pilaf*
 Tossed Green Salad Hot Rolls
 Fresh-Strawberry Torte*
 Coffee Tea
 SERVES 10

* Recipes given for starred dishes.

VEAL SAUTE MARENGO

Boiling water	1 tablespoon cornstarch
4 medium tomatoes (about 2 lb)	1 tablespoon water
1/3 cup salad oil	1 1/2 cups dry white wine
3 1/2 lb thin veal scallops	1/2 cup beef broth
1 cup chopped onion	2 tablespoons butter or margarine
1 clove garlic, finely chopped	1/2 lb fresh mushrooms, sliced
2 teaspoons salt	Parsley sprigs
1/8 teaspoon pepper	
1 teaspoon dried basil leaves	

1. Pour boiling water over tomatoes to cover; let stand 1 minute; drain. Cover with cold water; remove skins.
 2. Cut tomatoes in half, crosswise. Remove seeds; discard with any juice. Coarsely chop firm flesh of tomatoes. Measure 3 cups tomatoes; set aside.
 3. In large skillet with tight-fitting lid, slowly heat 2 tablespoons salad oil. Sauté scallops, a few at a time, until nicely browned – about 5 minutes on each side – adding rest of oil as needed. Remove from skillet; set aside.
 4. In same skillet, sauté onion about 3 minutes. Stir in tomatoes, garlic, salt, pepper, and basil; simmer, covered, 5 minutes. Remove from heat.
 5. Combine cornstarch with 1 tablespoon cold water. Add to mixture in skillet along with wine and broth, mixing well.
 6. Bring to boiling, stirring. Boil 3 to 4 minutes, stirring occasionally, or until sauce is thickened.
 7. Meanwhile, in hot butter in small skillet, sauté mushrooms until tender – about 5 minutes.
 8. Add mushrooms to sauce; simmer 1 minute.
 9. Add veal; simmer, covered, 5 minutes.
 10. Serve veal with sauce spooned over. Garnish with parsley sprigs.
- MAKES 10 SERVINGS

RICE-AND-SPINACH PILAF

1 can (13 3/4 oz) chicken broth	1 1/4 cups water
1 1/2 teaspoons instant minced onion	3 cups packaged precooked rice
2 chicken-bouillon cubes	1 1/4 cups chopped fresh spinach
3 tablespoons butter or margarine	

1. In medium saucepan, combine chicken broth with onion, bouillon cubes, butter, and 1 1/4 cups water. Bring to boiling.
2. Add rice. Cover, and remove from heat. Let stand 5 minutes.
3. Fluff up rice with fork. Add spinach; toss lightly to combine.

MAKES 10 SERVINGS

FRESH-STRAWBERRY TORTE

6 egg whites	1/2 teaspoon almond extract
1/4 teaspoon salt	
1/2 teaspoon cream of tartar	1 pint box fresh strawberries
1 3/4 cups sugar	1 1/2 cups heavy cream, whipped
3/4 teaspoon vanilla extract	

1. In large bowl of electric mixer, let egg whites warm to room temperature – 1 hour.
2. Meanwhile, lightly grease bottom (not side) of 9-inch tube pan. Preheat oven to 450F.
3. With mixer at high speed, beat egg whites with salt and cream of tartar until soft peaks form when beater is slowly raised.
4. Gradually beat in 1 1/2 cups sugar, 1/4 cup at a time; beat well after each addition. Continue beating until stiff peaks form. Beat in extracts.

5. Spread egg-white mixture evenly in prepared pan. Put pan in oven; turn off heat immediately. Let stand in oven several hours or overnight. Do not open oven door.

6. Run spatula around edge of torte; invert onto serving plate. Refrigerate several hours.

7. Meanwhile, make filling: Gently wash strawberries in cold water. Drain; hull. Reserve 5 large berries for garnish. Slice remaining berries into medium bowl. Add remaining 1/4 cup sugar; stir gently. Set aside.

8. Split chilled torte in half crosswise. Spread bottom half with half of whipped cream; spoon on half the sliced berries.

9. Top with other half of torte, cut side down. Spoon on rest of sliced berries and whipped cream. Garnish with whole berries.

MAKES 10 SERVINGS



Bridal Buffets

These memorable menus for the small wedding reception at home all include something heady for toasting, something delicate for tasting, and something sweet and beautiful (the wedding cake) to dream on. Speaking of wedding cake, we cannot think of a nicer way to please a bride than to make the wedding cake for the reception. And we cannot think of a prettier, easier way to make it than our own step-by-step method. We tell you how to make the layers, the simply beautiful frosting and flower decorations, and even give directions for cutting. The eating (and dreaming) is up to the guests, however.

AN AFTERNOON WEDDING RECEPTION

Champagne
Assorted Canapés*
Cream-Cheese-and-
Watercress Sandwiches en Croûte*
Seafood-and-Chicken Newburg*
in Chafing Dish
Devil's-Food Wedding Cake*
White-Wine-Cassis Punch Bowl*
Salted Almonds Pastel Mints
SERVES 50

*Recipes given for starred dishes.
All recipes are pictured on pages 26-27.

SWISS-CHEESE-AND-OLIVE ROLLS

1 lb loaf unsliced white bread	8 slices Swiss cheese (about 8 oz)
1 cup softened butter or margarine	2 tablespoons strong mustard
24 to 32 large stuffed olives	2 cups chopped parsley

1. With long serrated knife, trim all crusts from bread. Slice into eight lengthwise slices. Using a rolling pin, gently roll bread to make thin.

2. Spread each slice with butter, using about 1/2 cup in all.

3. Place 3 or 4 olives at one end of each slice of bread.

4. Arrange cheese slices over rest of bread; spread lightly with mustard.

5. Rolling up each slice of bread, starting from olive end.

6. Spread outside of rolls with remaining butter. Sprinkle 1/4 cup parsley on waxed paper, and roll sandwich rolls in it to cover completely with parsley.

7. To store, wrap in damp paper towels, and refrigerate. To serve, slice each roll crosswise into seven sandwiches.

MAKES 56

CUCUMBER SPIRALS

- | | |
|--|--|
| 1 lb loaf unsliced white bread | 2 teaspoons lemon juice |
| $\frac{2}{3}$ cup softened butter or margarine | 1 long cucumber, washed |
| 3 tablespoons chopped parsley | $\frac{1}{2}$ cup softened butter or margarine |
| $\frac{1}{2}$ teaspoon grated lemon peel | 2 cups chopped parsley |

1. With long serrated knife, trim all crusts from bread. Slice into eight lengthwise slices. Using rolling pin, gently roll slices, to make them thin.
 2. Combine $\frac{2}{3}$ cup butter, 3 tablespoons parsley, the lemon peel and lemon juice; mix well.
 3. Spread bread with butter mixture.
 4. Slice unpared cucumber into 8 lengthwise strips. Trim ends from each. Place 1 strip on each of 4 bread slices. (Refrigerate leftover cucumber to use another time.) Roll up from long side. Place each cucumber roll on a remaining slice of buttered bread, cut edge down; roll up again.
 5. Spread outside of each roll with butter. Sprinkle 2 cups-chopped parsley on waxed paper, and roll sandwich rolls in it, to cover completely with parsley.
 6. To store, wrap each in damp paper towels. To serve, slice each roll crosswise into 15 spirals.
- MAKES 60

EGG-SALAD RIBBONS

- | | |
|---|--|
| 1 lb loaf thin-sliced white bread | $\frac{1}{4}$ teaspoon salt |
| 1 lb loaf thin-sliced whole-wheat bread | 1 tablespoon finely chopped onion |
| 6 hard-cooked eggs, finely chopped | 1 tablespoon chopped fresh dill or $\frac{1}{2}$ teaspoon dried dillweed |
| $\frac{1}{3}$ cup mayonnaise or cooked salad dressing | Dash black pepper |
| 2 tablespoons sour cream | Fresh dill sprigs (optional) |

1. With sharp knife, trim crusts from bread.
 2. Combine eggs, mayonnaise, sour cream, salt, onion, dill and pepper; mix well.
 3. Make three-decker sandwiches, with 1 rounded tablespoon egg salad on two slices; five sandwiches with white, whole-wheat, then white bread; and five sandwiches with whole-wheat, white, then whole-wheat bread. Press each down with a plate for 30 minutes.
 4. To store: Wrap in damp paper towels. Refrigerate. To serve, slice each into six ribbons; cut each ribbon crosswise in half; then cut in half again. Decorate each with sprig of dill.
- MAKES 120 RIBBONS OF EACH DESIGN

HAM-AND-SWISS-CHEESE ROLLS

- | | |
|---|------------------------------------|
| $1\frac{1}{2}$ cups whipped cream cheese | 6 slices Swiss cheese (about 8 oz) |
| 2 teaspoons chopped parsley | 2 tablespoons strong mustard |
| 2 pkg (8 oz-size) sliced ham (12 slices in all) | |

1. Combine cream cheese and parsley; mix well. Spread 1 slice ham with 2 tablespoons cream-cheese mixture; top with 1 slice Swiss cheese. Spread with 1 teaspoon mustard.
 2. Top with 1 slice ham; spread with 2 tablespoons cream-cheese mixture. Repeat to make six in all.
 3. Roll up each from short side. To store: Arrange on tray; cover with damp towel. Refrigerate.
 4. To serve: Slice each roll into eight crosswise slices.
- MAKES 48

PINEAPPLE-CREAM-CHEESE-AND-WALNUT ROLLS

- | | |
|--|-------------------------------|
| 1 lb loaf unsliced white bread | 2 tablespoons chopped walnuts |
| 2 cans (8-oz size) crushed pineapple | 2 tablespoons chopped raisins |
| 2 pkg (8-oz size) cream cheese, softened | 1 cup finely chopped walnuts |
| 4 slices bacon, cooked and crumbled | |

1. With long serrated knife, trim all crusts from bread. Slice into eight lengthwise slices. Using a rolling pin, gently roll bread to make thin.
 2. Drain pineapple, reserving liquid. Mix 1 package cream cheese with the bacon, 2 tablespoons chopped walnuts, the raisins, pineapple and 1 tablespoon reserved pineapple juice.
 3. Spread 3 tablespoons cream-cheese mixture on each bread slice; roll up from short end. Mix remaining package of cream cheese with 2 tablespoons reserved pineapple juice. Use to spread on outside of each sandwich roll. Then roll in finely chopped nuts placed on sheet of waxed paper.
 4. To store: Wrap in damp paper towels; refrigerate. To serve, slice each roll crosswise into seven sandwiches.
- MAKES 56



Clockwise from bottom right: Assorted canapés; (Cucumber Spirals, Egg-Salad Ribbons, Ham-and-Swiss Cheese Rolls, Pâté Spirals, Pineapple-Cream-Cheese-and-Walnut Rolls, Ham Rolls); Seafood-and-Chicken Newburg in Chafing Dish; Cream-Cheese-and-Watercress Sandwiches en Croûte; White-Wine-Cassis Punch Bowl; Devil's-Food Wedding Cake; Pastel Mints. All recipes for these dishes are on pages 24-25 and 28-30.





PÂTÉ SPIRALS

16 slices thin-sliced white bread	2 tablespoons finely chopped scallion
8 slices thin-sliced whole-wheat bread	1 tablespoon chopped parsley
1 can (4 ³ / ₄ oz) liver pâté	
2 tablespoons mayonnaise or cooked salad dressing	

1. Trim crusts from bread. Roll gently with rolling pin.
2. Combine pâté, mayonnaise, scallion and parsley; mix well.
3. Spread one slice white bread with 1 rounded teaspoon filling; top with whole-wheat slice; spread with 1 rounded teaspoon filling; then top with white slice, and spread with 1 rounded teaspoon filling. Continue with rest of bread and filling, to make eight stacks of three slices each.
4. Roll up each from long side. To store: Refrigerate, wrapped with damp paper towels. To serve, cut crosswise into six spirals.

MAKES 48 SPIRALS

HAM ROLLS

2 pkg (8-oz size) sliced ham (12 slices in all)	1 jar (8 oz) midget gherkins, drained
1 ¹ / ₂ cups whipped cream cheese	

1. Spread 1 slice ham with 1 tablespoon cream cheese. Top with slice of ham; spread with 2 tablespoons cream cheese.
2. Arrange several gherkins in a row along short edge. Roll up from gherkin side. There will be six rolls.
3. To store: Arrange on tray; cover with damp towel. Refrigerate.
4. To serve: Slice each roll into eight crosswise slices.

MAKES 48

CREAM-CHEESE-AND-WATERCRESS SANDWICHES EN CROÛTE

2 large bunches watercress	2 tablespoons lemon juice
1 ¹ / ₂ cups soft butter or margarine	4 loaves (1-lb size) thinly sliced white bread
1 ¹ / ₂ teaspoon salt	Bread Basket, below
4 pkg (3-oz size) cream cheese with chives, softened	

1. Wash and drain the watercress. Reserve small center sprigs for garnish – about 64.

2. Remove stems from remaining watercress. Finely chop enough watercress to measure ¹/₂ cup.

3. Beat the butter and the salt with electric mixer until smooth. Beat in the cream cheese. Gradually beat in lemon juice. Then beat in the chopped watercress.

4. With sharp knife, trim crusts from each slice of bread, to make a 3-inch square. Roll each slice with rolling pin.

5. Spread bread slices evenly with watercress butter, using about 2¹/₂ teaspoons for each. Roll up, jelly-roll fashion. Insert a reserved watercress sprig in one end.

6. To store: Arrange rolls in single layer on tray; cover with damp paper towels. Refrigerate. To serve, arrange in Bread Basket.

MAKES 64

BREAD BASKET

1 loaf (2 lb, 3 oz) sandwich bread (about 16 inches long)	¹ / ₄ cup butter or margarine, melted
---	---

1. With a long serrated knife, slice off the top from bread lengthwise. Carefully cut all around the inside edge of the loaf to make a shell about ¹/₄ inch thick.
2. Carefully remove bread. (Save bread for bread crumbs.)
3. Cut scallops along sides of bread. Cut four arcs on each long side and one on each end.
4. Preheat oven to 350F. Brush outside of basket with melted butter. Place on cookie sheet. Toast in oven just until light golden – about 8 to 10 minutes. Let cool.

5. Store at room temperature until ready to use.

MAKES 1 BASKET

SEAFOOD-AND-CHICKEN NEWBURG

2 cans (5-oz size) crabmeat	2 cooked whole chicken breasts, chopped
¹ / ₂ cup butter or margarine	2 tablespoons finely chopped onion
6 tablespoons flour	1 cup coarsely chopped fresh mushrooms
1 teaspoon salt	2 tablespoons finely chopped parsley
Dash pepper	2 tablespoons finely chopped chives
Dash cayenne	3 jars (4.4-oz size) baby shrimp, drained
1 can (13 ³ / ₄ oz) chicken broth (see Note)	Chopped parsley
1 cup heavy cream	Toast Cups, page 29
3 tablespoons dry sherry	
2 hard-cooked eggs, finely chopped	

1. Drain crabmeat, and remove any cartilage.
2. Melt 3 tablespoons butter in medium saucepan.

Remove from heat; stir in flour, salt, pepper and cayenne until smooth. Gradually stir in chicken broth and cream.

3. Bring mixture to boiling, stirring; sauce will be thickened and smooth.

4. Stir in sherry, chopped egg, crabmeat and chicken.

5. Heat rest of butter in small skillet; sauté onion, mushrooms, parsley and chives until mushrooms are tender – about 5 minutes. Stir into crab-chicken mixture. Turn into chafing dish to keep warm. Decorate edge with shrimp. Sprinkle with parsley.

6. To serve, fill Toast Cups with Newburg mixture (about 1 rounded teaspoon for each); decorate each with shrimp and parsley.

MAKES ABOUT 100 SERVINGS

Note: Or use chicken broth reserved from cooking chicken breasts.



TOAST CUPS

50 slices thin-sliced white bread (3½ [1-lb size] loaves) ⅔ cup butter or margarine, melted

1. Preheat oven to 350F.
2. With 2-inch round cookie cutter, cut out 100 rounds of white bread. Brush both sides with melted butter. Press into 1¾-inch muffin-pan cups.
3. Bake 10 to 15 minutes, or until golden around edge. Gently lift out of pans; cool on wire racks.
4. Store, lightly covered, at room temperature. To serve, fill each cup with 1 rounded teaspoon filling.

MAKES 100 TOAST CUPS

DEVIL'S-FOOD WEDDING CAKE

Cake	Decoration
4 pkg (1-lb, 2.5-oz or 18½-oz size) devil's-food-cake mix	1½ dozen fresh pink or white roses in various sizes
8 eggs	Other small pink or white flowers

White Frosting, page 30

1. Day before serving, **make Cake**. Preheat oven to 350F. Grease well and flour a 12-by-2-inch tier-cake pan, a 9-by-2-inch tier-cake pan and a 6-by-2-inch tier-cake pan.

2. Prepare 2 packages cake mix together, as package label directs, using 4 eggs. Measure 3 cups

batter; pour into prepared 9-inch pan. Pour 6½ cups batter into prepared 12-inch pan. Pour 1½ cups batter into prepared 6-inch pan.

3. Bake large layer 40 to 45 minutes, medium-size layer 35 to 40 minutes, small layer 30 to 35 minutes, or until surface springs back when gently pressed with fingertip.

4. Cool in pans on wire rack 15 minutes. Remove from pans; cool thoroughly on wire racks.

5. Prepare remaining 2 packages of cake mix together, using 4 eggs. Bake in 9-, 6-, and 12-inch tier-cake pans, as directed above.

6. When the six layers are completely cool, make White Frosting. Cut an 8-inch and a 5-inch circle from thin cardboard. Cover each with foil or plastic film.

7. To assemble and frost cake: If necessary, trim the tops of layers so they will stack evenly. Spread a teaspoonful of frosting in middle of a large round tray – at least 14 inches in diameter. Place one 12-inch layer, top side down, in center of tray; spread 1½ cups frosting on layer. Top with second 12-inch layer, bottom side down; spread with 1 cup frosting.

8. Place prepared 8-inch cardboard circle in center, then one 9-inch cake layer, top side down; spread with ¾ cup frosting. Add second 9-inch layer, bottom side down, and spread with ¾ cup frosting.

9. Top with prepared 5-inch cardboard circle, then one 6-inch cake layer, top side down; spread with ½ cup frosting. Then top with remaining 6-inch layer, bottom side down.

10. Reserve 3 cups frosting. Spread remaining frosting on cake: First, frost side of each layer; then, starting at top layer, frost remaining surfaces, making all frosting smooth with a spatula dipped in warm water.

11. Using reserved frosting in pastry bag with number-30 star tip, make a border on rim of each layer and around base of cake. To make border: Make slight curve on slant from left to right. Start second curve alongside first. Continue around the cake.

12. Cover with a tent of foil, and store in a cool place, or, if possible, refrigerate overnight.

13. Early next day, decorate cake: Trim stems of roses; remove leaves and set aside.

14. Arrange roses on cake. Arrange rose leaves around base of cake.

15. Keep cake in a cool place, or, if possible, refrigerate until shortly before serving.

16. To serve cake: Cut top layer into eight wedges; remove cardboard. Cut next layer into 16 wedges; remove cardboard. Cut a circle in 12-inch layer, 2½ inches from edge, to make a ring. Cut the ring into 20 pieces; cut remaining cake into eight wedges.

MAKES 52 SERVINGS

WHITE FROSTING*

3/4 cup shortening	1/2 cup water
1/4 cup butter or regular margarine, softened	2 teaspoons vanilla extract
2 pkg (1-lb size) confectioners' sugar	1/2 teaspoon almond extract

1. In large bowl of electric mixer, at low speed, beat shortening and butter until light and fluffy.
2. Beat in sugar, 1 cup at a time, alternately with water, beating until smooth after each addition.
3. Add vanilla and almond extracts; continue beating until smooth and of spreading consistency.
4. Keep frosting covered with damp cloth to prevent drying out. Beat again just before using.

* You will need to make this recipe twice. Make it in separate batches.

WHITE-WINE-CASSIS PUNCH BOWL

3 gallons dry white wine	1 pint box strawberries,
6 cups crème de cassis	washed and hulled
Ice Ring, below	

1. Several hours ahead, chill white wine and cassis. Also, fill punch bowl with ice to chill well.
2. Just before serving, empty punch bowl of ice. Combine 1 gallon white wine and 2 cups cassis in punch bowl; mix well. (The punch bowl may not be large enough to serve any more than this at one time. As more punch is needed, mix 1 gallon white wine with 2 cups cassis.) Float Ice Ring on top. Add strawberries.

MAKES 108 (1/2 CUP) SERVINGS

ICE RING

2 large naval oranges, washed	Distilled water
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1. Slice unpeeled oranges crosswise into slices about 1/8 inch thick. Arrange in single layer in bottom of a 5-cup ring mold, overlapping on sides.
2. Gradually pour in enough distilled water to measure 1 inch deep, without disturbing orange slices.
3. Freeze until firm. Then fill the rest of the mold with distilled water. Freeze until ice ring is firm – overnight.
4. When ice ring is firm, place in warm water a few seconds to loosen ice. Turn out on waxed paper. Return to freezer at once until ready to use.



Chicken Breasts in Wine*
Fluffy White Rice*
Tiny Rolls and Butter
Pickled Pineapple
Apricot-Ice Cream Mold*
Wedding Cake*, page 33
Reception Coffee*, page 32
SERVES 30

* Recipes given for starred dishes.

CHICKEN BREASTS IN WINE

15 whole chicken breasts, boned and skinned (about 5 1/2 lb)	3/4 teaspoon pepper 2 bay leaves 1/8 teaspoon dried thyme leaves
1 3/4 cups butter or margarine	2 1/2 cups sauterne
1/2 cup cognac	3 cans (10 3/4-oz size) condensed chicken broth, undiluted
2 1/2 lb small fresh mushrooms	1/2 cup cornstarch
5 lb small white onions	2 1/2 cups heavy cream
1 1/2 teaspoons salt	

1. Cut chicken breasts in half.
2. In two large skillets, divide 1 1/4 cups butter; heat. Fry chicken, a few pieces at a time, until golden – about 5 minutes on each side. Remove; set aside until all chicken is browned. Return to skillets.
3. Warm cognac in small saucepan. Divide over chicken; ignite.
4. Heat remaining butter in 2 (5-quart) Dutch ovens. Sauté mushrooms and onions about 10 minutes, stirring several times. Add chicken, salt, pepper, bay leaves, thyme, 2 cups sauterne, and chicken broth.
5. Cover, and simmer over low heat 20 minutes or until chicken is fork-tender. (This much may be done a day ahead; but refrigerate overnight. Next day, reheat before proceeding.)
6. In small bowl, make a smooth paste of cornstarch and remaining sauterne. Gradually add to chicken; simmer, stirring, 5 minutes.
7. Stir in heavy cream; simmer, covered, 10 minutes.
8. Remove bay leaves. Serve in chafing dish or over candle warmer. Serve with Fluffy White Rice, below.

MAKES 30 SERVINGS

FLUFFY WHITE RICE FOR 30

5 cups raw long-grain white rice	7 teaspoons salt
7 tablespoons butter or margarine	

1. In large kettle, combine 3 1/2 quarts water with all ingredients.

2. Over high heat, cook, uncovered, until mixture boils – about 7 minutes. Stir with fork.
3. Cover; reduce heat, and simmer 20 minutes, or until water is absorbed.
4. Meanwhile, preheat oven to 350F.
5. To prevent sogginess, spread rice on four 15-by-10-by-1-inch pans; place in oven 3 to 5 minutes. Serve in chafing dish or over candle warmer.

MAKES 30 SERVINGS

APRICOT-ICE-CREAM MOLD*

1/2 cup apricot preserves	1/2 cup sliced toasted almonds
1/2 cup seedless golden raisins	1 quart soft vanilla ice cream

1. Combine preserves, raisins, and almonds.
2. With spatula or back of large spoon, press one fourth of ice cream into bottom of a 5 1/2-cup mold.
3. Then press three fourths of preserve mixture irregularly on side of mold. Pack in rest of ice cream. Fill any crevices with remaining preserve mixture.
4. Freeze in freezer overnight, or until ice cream is firm.
5. To unmold: Loosen edge with sharp knife. Invert mold on round of foil or serving platter. Place hot, damp dishcloth around mold, to melt ice cream slightly; then shake out ice cream.
6. Store in freezer until serving time (freezer-wrap if to be stored longer than several hours).

MAKES 8 TO 10 SERVINGS

*Make 3 molds to serve 30.

Avocado Mold*
with Crab Salad*
Assorted Sandwiches*
Wedding Cake,* page 33
Nuts Mints
Reception Coffee*
SERVES 24

* Recipes given for starred dishes.

AVOCADO MOLD*

3 env unflavored gelatine	1 tablespoon grated green pepper
1 cup water	1 teaspoon salt
2 cups mashed ripe avocado (about 3)	1/8 teaspoon pepper
1 cup sour cream	1/4 cup lemon juice
1 cup mayonnaise	Salad greens
2 tablespoons grated onion	

1. Sprinkle gelatine over 1 cup cold water in top of double boiler; stir over hot water until gelatine is dissolved.
 2. Refrigerate until consistency of unbeaten egg white – about 1 hour.
 3. Meanwhile, in medium bowl, combine remaining ingredients, except salad greens. Fold gently into gelatine, mixing well.
 4. Turn into 5 1/2-cup ring mold that has been rinsed in cold water. Cover with plastic wrap; refrigerate until set – about 3 hours.
 5. To serve: Run spatula around edge of mold, to loosen it. Invert over serving plate; shake gently to release. If necessary, place a hot, damp dishcloth over mold; shake again.
 6. Serve on salad greens with Crab Salad, below.
- MAKES 12 SERVINGS

Note: Avocado Mold will discolor if stored in refrigerator longer than 1 1/2 hours after it has been unmolded.

*Make 2 molds to serve 24.

CRAB SALAD*

4 cans (6 1/2 oz size) crabmeat	2 tablespoons lemon juice
2/3 cup finely chopped celery	1/2 cup mayonnaise or cooked salad dressing
1/2 teaspoon salt	
1/4 cup finely chopped pimiento	

1. In medium bowl, separate crabmeat pieces, removing membrane.
2. Add remaining ingredients; toss well.
3. Cover; refrigerate until serving time.
4. To serve, mound in center of Avocado Mold, and put rest on greens around mold.

MAKES 12 SERVINGS

*Double recipe to serve 24.



CUCUMBER SANDWICHES

1 cup chopped cucumber, drained	8 slices white bread, crusts trimmed
1/4 cup flaked coconut	Soft butter or margarine
1/4 cup mayonnaise	

1. In small bowl, combine cucumber, coconut, and mayonnaise.
 2. Spread bread with butter, then with cucumber filling.
 3. Cut slices diagonally into quarters.
- MAKES 32

DEVEILED ALMOND TEA SANDWICHES

1 1/2 teaspoons chopped stuffed green olives	1 1/2 teaspoons butter or margarine
1 1/2 teaspoons sweet-pickle relish	1/4 teaspoon salt
1 1/2 teaspoons chili sauce	1/8 teaspoon paprika
1/2 teaspoon dry mustard	1 pkg (3 oz) cream cheese
1/2 teaspoon Worcestershire sauce	1 tablespoon light cream
1/2 cup chopped blanched almonds	24 rounds of white bread, toasted

1. In small bowl, combine olives, relish, chili sauce, mustard, and Worcestershire.
 2. In small skillet, sauté almonds in butter until golden. Add to olive mixture, with salt and paprika; set aside.
 3. Let cream cheese warm to room temperature. Blend in cream.
 4. Spread toast rounds first with cream cheese, then with almond mixture.
- MAKES 24

CHUTNEY SANDWICHES

1 pkg (3 oz) soft cream cheese	6 slices white bread, toasted
1 tablespoon milk	1 cup bottled chutney, coarsely chopped
1/4 teaspoon salt	8 strips crisp-cooked bacon, chopped
1/4 teaspoon Worcestershire sauce	
Dash liquid hot-pepper seasoning	

1. In small bowl, beat cream cheese with milk until fluffy. Add salt, Worcestershire, and hot-pepper seasoning.
 2. Spread toast with cream-cheese mixture, then with chutney.
 3. Cut each slice diagonally into quarters. Sprinkle with chopped bacon.
- MAKES 24

PINEAPPLE-WALNUT-BREAD SANDWICHES

1 can (1 lb, 4 1/2 oz) crushed pineapple	3/4 cup finely chopped walnuts
2 cups sifted all-purpose flour	1 egg, beaten
1/2 cup sugar	1/4 cup butter or margarine, melted
3 teaspoons baking powder	1 1/2 teaspoons vanilla extract
1 teaspoon salt	
1/2 teaspoon baking soda	2 pkg (3-oz size) cream cheese
1/3 cup finely chopped dates	

1. Make bread: Preheat oven to 350F.

2. Lightly grease a 9-by-5-by-3-inch loaf pan. Drain pineapple very well.
 3. Sift flour with sugar, baking powder, salt, and baking soda into large bowl.
 4. Add dates and walnuts; mix well. Add egg, pineapple, butter, and vanilla; with wooden spoon, stir just until blended. Turn into pan.
 5. Bake 1 hour, or until cake tested inserted in center comes out clean. Cool in pan 15 minutes. Remove from pan; cool completely on wire rack.
 6. To make sandwiches: Slice bread thinly. Spread with softened cream cheese. Cut in half diagonally.
- MAKES 48

ORANGE TEA-BREAD SANDWICHES

2 3/4 cups sifted cake flour	1/2 cup orange marmalade
2 1/2 teaspoons baking powder	1 cup milk
1/2 teaspoon salt	1/2 cup finely chopped blanched almonds
2 tablespoons salad oil	
1/4 cup sugar	2 pkg (3-oz size) cream cheese
1 egg, well beaten	
1 tablespoon grated orange peel	

1. Make bread: Preheat oven to 350F. Grease and flour a 9-by-5-by-3-inch loaf pan.
 2. Soft together flour, baking powder, and salt; set aside.
 3. In large bowl, combine salad oil and sugar. Add egg, orange peel, and marmalade, stirring with wooden spoon until well blended.
 4. Add sifted dry ingredients, in 3 additions, alternately with milk, in 2 additions, beginning and ending with the dry ingredients. Stir in almonds.
 5. Pour into prepared pan; bake 60 to 65 minutes, or until a cake tester inserted in center comes out clean. Cool in pan 10 minutes; then remove from pan; cool completely on wire rack.
 6. To make sandwiches: Slice bread thinly. Spread with softened cream cheese. Cut in half diagonally.
- MAKES 48

RECEPTION COFFEE

2 gallons plus 1/2 cup fresh cold water	1 lb regular-grind coffee
Cheesecloth*	3 eggs, slightly beaten
	3 egg shells, crushed

1. In large kettle, bring 2 gallons water to full, rolling boil.
2. Meanwhile, soak cheesecloth (or sugar sack large enough so coffee with only half fill it); rinse well.
3. In medium bowl, combine coffee, eggs, shells, and 1/2 cup cold water; mix well. (Eggs and shells with clarify coffee.)

4. Put mixture into sack; tie with strong cord long enough to fasten to handle of kettle.
5. When water has boiled, reduce heat to just below boiling point. Tie sack to kettle handle; submerge.
6. Over low heat, brew coffee 10 minutes, pushing sack up and down in water several times.
7. Remove sack, letting all liquid drain into kettle. Keep coffee hot.

MAKES 40 (5½-OZ) SERVINGS

*Cheesecloth should be 1 yard wide and 2 yards long; fold it to make double thickness 1 yard square.

WEDDING CAKE

Yellow Cake (see Note, page 36)

(You'll need to make this recipe two times; be sure to have sufficient ingredients on hand)

5½ cups sifted cake flour (sift before measuring)

3 teaspoons baking powder

1½ teaspoons salt

1½ cups butter or margarine, softened

3 cups granulated sugar

8 eggs

2 teaspoons vanilla extract

1 cup milk

Lemon Filling

1½ cups granulated sugar

5 tablespoons cornstarch

¼ teaspoon salt

1 cup orange juice

⅓ cup lemon juice

¾ cup water

4 egg yolks

1½ tablespoons grated lemon peel

Frosting

(Make four times; be sure to have sufficient ingredients)

¾ cup shortening

¼ cup butter or regular margarine, softened

1 pkg (1 lb)

confectioners' sugar

¼ cup milk

½ teaspoon vanilla

extract

1 (12-inch) heavy cardboard round, covered with aluminum foil

2 jars (12-oz size) apricot preserves

2 (10-inch) separator plates

4 tier supporters

4 columns

Fresh flowers for top of cake

1. **Make Yellow Cake.** Two days before serving, preheat oven to 350F. Grease well and flour two 12-by-2-inch tier cake pans and two 10-by-2-inch tier cake pans.

2. Sift flour with baking powder and 1½ teaspoons salt.

3. In large bowl of electric mixer, at medium speed, beat 1½ cups butter and 3 cups granulated sugar until light and fluffy. Add 8 eggs and 2 teaspoons vanilla; beat until very light and fluffy.

4. At low speed, beat in flour mixture (in fourths) alternately with 1 cup milk (in thirds), beginning and ending with flour mixture; beat just until combined.

5. Pour 3½ cups batter into each prepared 10-inch pan. Refrigerate remaining batter.

6. Bake 10-inch layers 30 to 35 minutes, or until surface springs back when gently pressed with fingertip.

7. Cool in pans on wire racks 15 minutes. Remove from pans; cool thoroughly on wire racks.

8. Prepare another recipe of Yellow Cake, following the steps above. Using this and refrigerated batter, pour 6½ cups batter into each prepared 12-inch pan. (Use any leftover batter for cupcakes.)

9. Bake 12-inch layers 35 to 40 minutes. Cool as in step 7.

10. When all layers are cool, wrap separately in foil or plastic film, and refrigerate overnight. (If desired, cake can be made several days ahead and frozen.)

11. **Make Lemon Filling.** In small saucepan, combine granulated sugar with the cornstarch and salt, mixing well. Gradually stir in orange and lemon juices and ¾ cup water. Bring to boiling, stirring; boil 1 minute. Stir a little hot mixture into slightly beaten egg yolks; stir into rest of mixture in saucepan. Cook just to boiling, stirring occasionally. Remove from heat; add lemon peel. Cool completely before spreading between cake layers.

12. Next day, assemble and frost cake: If necessary, trim tops of layers so they will stack evenly. With serrated knife, split each layer in half, to make eight layers in all.

13. **Make one recipe of Frosting.** In large bowl of electric mixer, beat shortening with butter until light and fluffy.

14. Add confectioners' sugar, milk and vanilla; beat at low speed until combined, then at high speed until thoroughly blended.

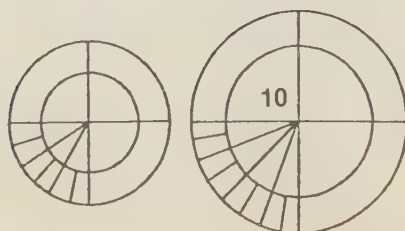
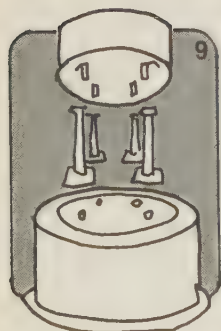
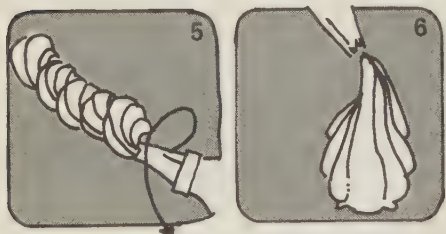
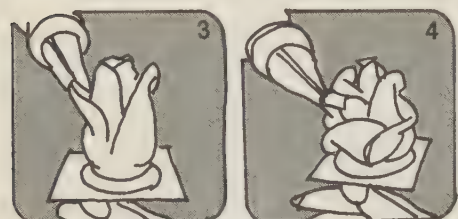
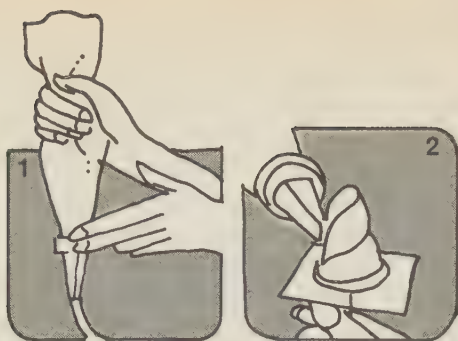
15. Place one 12-inch layer, top side down, on the 12-inch cardboard round. Using a pastry bag and ¼-inch round tip, pipe a plain border around the outside top of the layer (this will keep the filling from running down the side of the cake.) Spread with ¾ cup lemon filling. Top with a 12-inch layer, cut side down; pipe border as above, and spread with 1 cup apricot preserves. Top with a 12-inch layer, cut side up; pipe border as above; spread with ¾ cup filling. Top with last 12-inch layer, cut side down. Refrigerate.

16. On a separator plate, stack, pipe border and fill 10-inch layers, using half of the remaining lemon filling first, then ¾ cup apricot preserves, and finally the remaining lemon filling. Refrigerate.

17. **Make roses:** Using frosting in pastry bag with medium star tip (diagram 1), press out a star ¾ inch high onto center of 2-inch waxed-paper square on pastry nail. (To prevent slipping, place a drop of frosting on nail; place paper square on top.)

18. Using frosting in pastry bag with number-127 (medium rose-petal) tip, with wide edge of tip

(continued on page 34)



resting on pastry nail, press out a little frosting around star, spiral fashion, to form budlike center of rose (diagram 2).

19. Holding pastry bag at 45-degree angle, so petals will turn out slightly at top, press out four small petals against the spiral center. Start each petal so it just overlaps the previous petal (diagram 3).

20. At the same angle, press out two or three slightly larger petals against the first row (diagram 4). Remove waxed paper with rose from pastry nail to cookie sheet. Freeze. Make 18 roses in all. Reserve extra frosting.

21. Insert tier supporters in 12-inch cake, and place 1 separator plate on top of 12-inch cake.

22. **Make 2 recipes of Frosting.** Use to frost tops and sides of cakes, including separator plate. With a spatula dipped in warm water, smooth all frosting.

23. To make swag: Around the upper outside edge of the 12-inch cake, using the bottom half of a 4-inch round cookie cutter (use a 3-inch cutter for the 10-inch cake), make half-circles, evenly spaced, about 1/2 inch apart. With a number-18 star tip, using a continuous, overlapping circular motion, pipe the swag sections (diagram 5). Follow the impressions made by the cookie cutter.

24. Tassels: Between each swag section, measure down 2 1/2 inches from the top of the cake (2 inches for the 10-inch cake), and mark by making a dot with a toothpick. Using a medium star tip, start at the dot and pipe an inverted shell extending to the upper edge of the cake, as pictured. Apply less pressure to the pastry bag when you end the shell to make a narrower top. Pipe a rosette at the top of the tassel (diagram 6). Using a 1/8-inch round tip, pipe three dots around the bottom of the tassel. Repeat with remaining tassels.

25. Fleur-de-lis: in the center of each swag, using a medium star tip, pipe a shell. To the right, pipe a shell, using a circular motion, to join the tail of the shell to the shell already piped (diagram 7). Repeat for left side.

26. Bottom border: Using a medium-30 star tip, pipe a shell border around the bottom of the cake (diagram 6).

27. Top edge: Using a medium star tip, with an "e" motion, pipe shells for the edging (diagram 8).

28. Remove roses from waxed paper; place on top of cake above each tassel.

29. Decorate the 10-inch cake: Make another batch of frosting if needed. Repeat steps 23 to 28, using slightly less pressure on the pastry bag for finer decorations. Follow the measurement changes in parentheses for 10-inch cake.

(continued on page 36)



30. Refrigerate tiers overnight. Place 12-inch cake on a large serving tray (diagram 9, page 34). Assemble 10-inch cake on columns just before reception. Decorate top with fresh flowers.

31. To serve: Remove the 10-inch cake, and slice as indicated in diagram 10. Remove the columns, separator plate and tier supporters from the 12-inch cake, and slice as indicated in the diagram.

MAKES 75 TO 80 SERVINGS

Note: If desired, substitute cake mix:

4 pkg (1-lb, 2½-oz size)	4 teaspoons vanilla
yellow-cake mix	extract
8 eggs	

1. Two days before serving, make cake: Preheat oven to 350F. Grease and flour two 12-by-2-inch tier-cake pans and two 10-by-2-inch tier-cake pans.
2. Prepare 2 packages cake mix together as label directs, using 4 eggs and 2 teaspoons vanilla. Pour 3½ cups batter into each 10-inch pan. Refrigerate remaining batter.

3. Continue with Steps 6 and 7 in the yellow-cake directions. For Step 8, prepare the remaining 2 packages of cake mix together, using 4 eggs and 2 teaspoons vanilla extract. Using this and refrigerated batter, pour 6½ cups batter into each prepared 12-inch pan. Bake as in Step 9, baking layers 5 minutes less than for original cake layers.



Memorable Meals for a Long Summer Weekend

Sometime during August or September, you are almost certain to want to give an end-of-summer party – a dinner for the crowd in the country before all of you return to town; a welcome-home cookout for neighbors back from vacation; a Sunday brunch or a Labor Day buffet to wind up the season in style. Naturally, you want the food to have a flavor of the originality – something a little special as a properly grand finale. And just as naturally, you want a meal that appears (and is) as effortless as possible. The four menus we've selected rate high on both scores, with out-of-the-ordinary main dishes, imaginative garnishes and a maximum of do-ahead potential, leaving a minimum of last-minute cooking.

DINNER SATURDAY NIGHT

Veal Chops with Mushrooms*
Gnocchi Parmesan*
Italian Green Beans
in Butter Sauce (frozen)
Salad of Tossed Mixed Greens
Whole-Wheat Italian Bread
Sweet Butter
Fresh Peach and Green-
Grape Pie*
Caffè Espresso
SERVES 4

* Recipes given for starred dishes.

VEAL CHOPS WITH MUSHROOMS

4 veal loin chops, 1¼ inches thick (about 2½ lb)	1 teaspoon liquid gravy seasoning
8 tablespoons butter or margarine	About ¾ cup dry white wine
¼ cup unsifted all-purpose flour	1 can (10½ oz) condensed beef broth, undiluted
1 teaspoon salt	½ lb fresh mushrooms, sliced
⅛ teaspoon pepper	2 tablespoons lemon juice
1 teaspoon chopped fresh tarragon leaves	½ cup sliced onion
½ teaspoon snipped chives	½ clove garlic, crushed

1. Trim excess fat from chops. Roll up ends of chops; secure with wooden picks. Wipe chops with damp paper towels; set aside.

2. Melt 4 tablespoons butter in medium saucepan. Remove from heat. Stir in flour, salt, pepper, tarragon, chives, and gravy seasoning.

3. Add enough wine to broth to measure 2 cups. Gradually stir into flour mixture.

4. Bring just to boiling, stirring occasionally. Remove from heat, and set aside.

5. Toss mushrooms with lemon juice. In 1 tablespoon hot butter in medium skillet, sauté mushrooms until golden – about 5 minutes. Set aside.

6. Heat remaining butter in a heavy skillet with cover. Brown chops on both sides.

7. Move chops to side of skillet. Add onion and garlic; sauté, stirring, until golden – about 5 minutes.
8. Add 1/2 cup wine gravy and the mushrooms to skillet; simmer, covered, 30 minutes, or until chops are tender.
9. Remove chops to heated serving platter; remove wooden picks.
10. Stir remaining wine gravy into skillet, mixing well; reheat. Spoon mushrooms and some of gravy over chops. Pass rest of gravy.

MAKES 4 SERVINGS

Note: Veal Chops with Mushrooms may be cooked early in the day, then refrigerated. Reheat gently just before serving. Recipe may easily be doubled to make 8 servings. Use two skillets for chops.

GNOCCHI PARMESAN

1 cup water	4 eggs
1/2 cup butter or margarine	1 teaspoon dry mustard
1 cup sifted all-purpose flour	1/4 cup grated Parmesan cheese
1 teaspoon salt	1/4 cup butter or margarine, melted

1. In medium saucepan, bring 1 cup water with 1/2 cup butter to boiling. Remove from heat.
2. With spoon, beat in flour and salt. Return to low heat. Continue beating until mixture forms a ball.
3. Remove from heat. Beat in eggs, one at a time, beating vigorously after each addition. Continue beating until mixture is satiny. Stir in mustard and cheese.
4. Turn into large pastry bag; use a number-8 rosette tip.
5. Fill a 2-quart saucepan with water; bring to boiling; reduce heat.
6. Pipe mixture in a stream into simmering water, cutting into 1-inch lengths as it drops into water. Gnocchi will rise to top as they are cooked. Drain well on paper towels; set aside.
7. To serve: Arrange in shallow baking dish. Pour melted butter over top; run under broiler about 3 minutes, or until golden-brown.

MAKES 4 SERVINGS

Note: To make 8 servings, double the recipe. Use a large saucepan in step 1.

FRESH-PEACH-AND-GREEN-GRAPE PIE

7 or 8 small fresh ripe peach halves, peeled	1 cup apricot jam
9-inch baked pie shell	1/4 cup sherry
1 cup seedless green grapes	Dash salt
	1/2 cup heavy cream, whipped

Glaze

1 1/2 teaspoons unflavored gelatine

1. Place peaches, cut side down, in bottom of cooled pie shell. Arrange grapes between peaches.
2. **Make Glaze.** Sprinkle gelatine over 2 tablespoons cold water; let stand to soften.
3. In small saucepan, gently heat apricot jam; remove from heat.
4. Add gelatine mixture, stirring to dissolve gelatine. Stir in sherry and salt.
5. Pour glaze over peaches and grapes in pie shell.
6. Refrigerate pie until the glaze is set – about two hours.
7. Before serving, decorate pie with rosettes of whipped cream.

MAKES 6 TO 8 SERVINGS



SUNDAY BRUNCH

Fresh Fruits on Ice*
 Baked Swiss-Cheese Fondue*
 Cold Sliced Baked Ham
 Curried Fresh Peach Halves*
 Toasted English Muffins
 Butter Apricot Preserves
 Hot Coffee
 SERVES 8

* Recipes given for starred dishes.

FRESH FRUITS ON ICE

2 pint boxes fresh strawberries	1/2 to 3/4 cup granulated sugar
1 pint box fresh raspberries	1 1/2 cups orange juice
1 pint box fresh blueberries	Crushed ice

1. Wash all the berries; drain. Hull strawberries.
2. In a deep glass serving bowl, place a layer of strawberries. Sprinkle generously with some of sugar.
3. Continue layering rest of berries, sprinkling each layer with sugar.
4. Pour orange juice over berries. Let stand at room temperature 1 hour.
5. Just before serving, cover berries with a thin layer of crushed ice.

MAKES 8 SERVINGS

BAKED SWISS-CHEESE FONDUE

- | | |
|---|---------------------------------------|
| 3 cups soft bread cubes,
crusts removed | 6 egg yolks |
| 2 cups coarsely grated
process Swiss cheese
($\frac{1}{2}$ lb) | $1\frac{3}{4}$ teaspoons salt |
| $1\frac{1}{2}$ cups milk | 1 teaspoon dry mustard |
| 6 tablespoons butter or
margarine | $\frac{1}{2}$ teaspoon paprika |
| | Dash cayenne |
| | 2 tablespoons instant
minced onion |
| | 6 egg whites |

1. In medium saucepan, combine bread cubes, cheese (reserve 2 tablespoons for later), milk, and butter. Heat over low heat, stirring occasionally, until mixture is hot and cheese is melted.
2. Remove from heat; let cool slightly.
3. Preheat oven to 350F.
4. In large bowl, using a fork, beat egg yolks with salt, mustard, paprika, and cayenne until well combined.
5. Add cheese mixture and onion; mix well.
6. In medium bowl, with portable electric mixer at high speed, beat egg whites just until stiff peaks form when beater is slowly raised.
7. With rubber scraper, using an under-and-over motion, gently fold egg whites into cheese mixture.
8. Turn into an ungreased 2-quart casserole. Sprinkle top with reserved grated cheese.
9. Bake 30 to 35 minutes, or until the top is firm and golden. Serve at once.

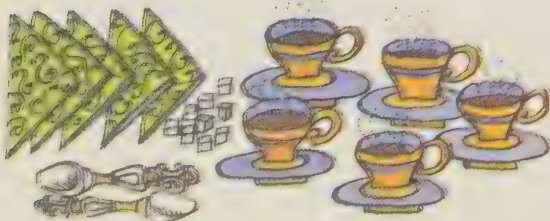
MAKES 8 SERVINGS

CURRIED FRESH PEACH HALVES

- | | |
|--|---|
| 8 fresh peach halves,
peeled | $\frac{1}{3}$ cup light-brown sugar,
firmly packed |
| $\frac{1}{4}$ cup butter or
margarine | $\frac{1}{2}$ to $\frac{3}{4}$ teaspoon curry
powder |

1. Preheat oven to 375F.
2. Dot cut sides of peach halves with butter.
3. Combine sugar and curry powder; sprinkle over peach halves. Place peach halves in 9-inch square baking dish.
4. Just before serving, bake 10 minutes, or until golden. Serve hot.

MAKES 8 SERVINGS



SUNDAY COOKOUT

- Barbecued Cocktail Shrimp*
with Chutney Sauce*
Sirloin of Beef en Brochette*
Rice-and-Tomato Pilaf*
Tossed Green Salad Bowl
Warm Buttered French Bread
Watermelon Sprinkled with Rum
Coconut Macaroons*
Iced Tea Iced Coffee
SERVES 6

* Recipes given for starred dishes.

BARBECUED COCKTAIL SHRIMP

- | | |
|--|------------------------------------|
| $\frac{1}{2}$ lb raw shrimp,
shelled and deveined | $\frac{3}{4}$ teaspoon garlic salt |
| $\frac{1}{3}$ cup olive oil | $\frac{3}{4}$ teaspoon salt |
| $\frac{1}{3}$ cup lemon juice | $\frac{1}{4}$ cup water |
| $1\frac{1}{2}$ teaspoons curry
powder | Chutney Sauce, below |

1. Rinse shrimp in cold water.
2. In shallow baking dish, combine oil, lemon juice, curry powder, garlic salt, and salt with $\frac{1}{4}$ cup water. Add shrimp to marinade. Refrigerate, covered, 3 hours; turn shrimp occasionally.
3. Adjust grill 3 inches from prepared coals. Grill shrimp 5 minutes on each side, basting several times with marinade.
4. Serve the shrimp as an hors d'oeuvre, with Chutney Sauce.

MAKES 6 SERVINGS

To cook indoors: On greased rack in broiler pan, broil shrimp 3 inches from heat, 2 to 3 minutes on each side; baste several times with the marinade.

CHUTNEY SAUCE

- | | |
|------------------------|--------------------------------|
| 1 jar (9 oz) chutney | 1 teaspoon prepared
mustard |
| 1 teaspoon lemon juice | |

1. Drain chutney, reserving liquid. Chop chutney finely.
2. In small bowl, combine reserved liquid, chopped chutney, lemon juice, and mustard, mixing well.
3. Refrigerate until ready to serve.

MAKES ABOUT 1 CUP

SIRLOIN OF BEEF EN BROchette

1/4 cup chopped onion	3 lb boneless sirloin of
2 tablespoons chopped	beef, cut in 1 1/2-inch
parsley	cubes
1 tablespoon chopped	18 small mushroom caps
shallots	1/3 cup butter or
1 tablespoon snipped	margarine, melted
fresh tarragon	Salt
1 clove garlic, chopped	Pepper

1. In small bowl, combine onion, parsley, shallots, tarragon, garlic.
2. Press 1/2 teaspoon onion mixture onto one side of each beef cube.
3. On each of 6 skewers, thread 3 beef cubes alternately with 3 mushroom caps. Brush well with butter; sprinkle with salt and pepper.
4. Adjust grill 6 inches from prepared coals. Grill, turning occasionally, about 9 minutes for medium-rare beef. Serve over Rice-and-Tomato Pilaf.

MAKES 6 SERVINGS

To cook indoors: Broil on rack in broiler pan, 3 inches from heat, turning occasionally, about 9 minutes for medium-rare beef.

RICE-AND-TOMATO PILAF

2 tablespoons salad oil	1/4 teaspoon pepper
1/2 cup finely chopped	1/4 cup butter or
onion	margarine
1 cup raw regular long-	1 clove garlic, crushed
grain white rice	3 medium tomatoes,
2 cups canned clear	peeled and sliced 1/2
chicken broth	inch thick
1 1/2 teaspoons salt	1 teaspoon sugar

1. In hot oil in a 3-quart saucepan, sauté onion until golden – about 3 minutes.
2. Add rice; stir to mix well. Stir in chicken broth, 1 teaspoon salt, and the pepper; bring to boiling.
3. Reduce heat; simmer, tightly covered, 25 minutes. (Do not remove cover during cooking.)
4. Meanwhile, in hot butter in large skillet, sauté garlic 1 minute. Add tomato slices; sauté 2 minutes on each side.
5. Combine sugar and rest of salt; sprinkle over tomatoes.
6. Add tomatoes to rice; toss lightly to combine.

MAKES 6 SERVINGS

COCONUT MACAROONS

3 egg whites, stiffly	2 cups packaged flaked
beaten	coconut
1 cup sugar	1/2 teaspoon almond
1 tablespoon cornstarch	extract
1/4 teaspoon salt	

1. Preheat oven to 300F. Lightly grease 2 cookie sheets.
 2. In top of double boiler, combine egg whites, sugar, and cornstarch. Cook over boiling water, stirring constantly, 20 minutes.
 3. Remove from heat. Add salt, coconut, and almond extract, stirring until well combined.
 4. Drop by teaspoonfuls, 1/2 inch apart, onto prepared cookie sheets. Bake 20 to 25 minutes, or until lightly browned. Remove to wire rack; cool.
- MAKES ABOUT 2 DOZEN

LABOR-DAY BUFFET

Broiled Leg-of-Lamb Slices*
with Sauce Maitre d'Hotel*
Parsley-Buttered New Potatoes
Tossed Green Salad with Fresh Dill
Assorted Buttered Hot Rolls
Easy Crème Brûlée with Fresh
Strawberries and Raspberries*
Crisp Sugar Wafers
Coffee
SERVES 8

* Recipes given for starred dishes.

BROILED LEG-OF-LAMB SLICES WITH SAUCE MAÎTRE D'HÔTEL

7-lb leg of lamb, boned	1/2 teaspoon dried basil
	leaves
Marinade	2 bay leaves
1/2 cup salad oil	2 cloves garlic, crushed
1/4 cup lemon juice	
1 teaspoon salt	Sauce Maitre d'Hôtel,
1/4 teaspoon pepper	page 40
1 teaspoon dried	
oregano leaves	

1. Place leg of lamb fat side down. With sharp knife, make gashes in thick sections of lamb, to make it as uniformly thick as possible.
 2. Remove any excess fat. Wipe lamb with paper towels.
 3. **Make Marinade.** In jar with tight-fitting lid, combine all marinade ingredients; shake vigorously to combine.
 4. Place lamb in large, shallow baking dish. Pour marinade over lamb. Refrigerate, covered, overnight; turn lamb occasionally.
 5. Place meat, fat side down, on broiler rack; broil, 4 inches from heat, 20 minutes.
 6. Turn with tongs; brush with marinade; broil 20 minutes longer, or until of desired doneness.
 7. To serve: Remove to carving board or heated serving platter. Slice thinly, on the diagonal. Serve with Sauce Maitre d'Hôtel.
- MAKES 8 SERVINGS



SAUCE MAÎTRE D'HÔTEL

1/4 cup butter or margarine	2 cups milk
1/4 cup finely chopped onion	1/3 cup lemon juice
1/4 cup unsifted all- purpose flour	1 1/2 tablespoons chopped parsley
1 teaspoon salt	1 1/2 tablespoons chopped fresh tarragon leaves
Dash cayenne	2 egg yolks, beaten

1. Melt butter in medium saucepan. Add onion; sauté 3 minutes.
2. Remove from heat. Stir in flour, salt, and cayenne. Gradually stir in milk.
3. Bring to boiling; reduce heat; simmer 5 minutes, stirring occasionally.
4. Stir in lemon juice, parsley, and tarragon.
5. Stir some of hot mixture into egg yolks, combining well. Return to saucepan; heat slightly.

MAKES ABOUT 2 1/2 CUPS

EASY CRÈME BRÛLÉE WITH FRESH STRAWBERRIES AND RASPBERRIES

2 pkg (3-oz size) regular vanilla-pudding-and- pie-filling mix	1/4 cup light-brown sugar, firmly packed
2 cups light cream	1 pint box fresh strawberries, washed
2 cups milk	1 pint box fresh raspberries, washed
2 (2-inch) pieces vanilla bean, or 1 teaspoon vanilla extract	

1. Prepare pudding mix as package label directs, using cream and milk and adding vanilla bean.
2. Remove vanilla bean from cooked pudding. Turn pudding into 8 (5-oz) custard cups or individual soufflé dishes.
3. Refrigerate, uncovered, until well chilled – several hours.
4. Force brown sugar through sieve evenly over puddings. Run under broiler, 3 inches from heat, 2 to 3 minutes, or just until sugar bubbles and melts but does not burn.
5. Refrigerate again until well chilled. Serve with fresh strawberries and raspberries, mounded beside each dessert on a dessert plate.

MAKES 8 SERVINGS

Party Desserts

When the invitations read “Come for dessert,” it usually means something spectacular is in the offing. And the desserts we’ve suggested, (including some for the holidays) are just what party desserts should be – sensational to look at and marvelous to taste! See if you and your guests don’t agree.

CHOCOLATE TORTE

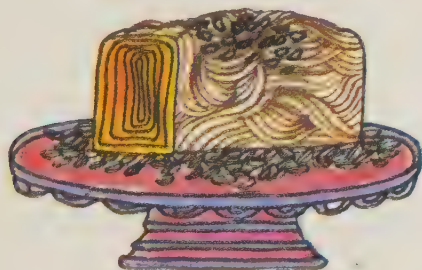
1 pkg (1 lb, 2 1/2 oz) yellow- cake mix	4 1/2 cups sifted confectioners' sugar
2 eggs	Dash salt
	1 teaspoon vanilla extract
Chocolate Filling	
1 pkg (6 oz) semisweet- chocolate pieces	1/3 cup raspberry preserves
2 pkg (3-oz size) soft cream cheese	1/2 cup apricot preserves
3 tablespoons milk	Blanched almonds

1. Preheat oven to 350F. Lightly grease and flour 15 1/2-by-10 1/2-by-1-inch jelly roll pan.

2. Make cake as package label directs, using 2 eggs and amount of water specified on package. Bake 20 to 25 minutes, or until surface springs back when gently pressed with fingertip. Let cake cool, in pan, 5 minutes. Turn out onto wire rack; let cool completely.
3. **Make Chocolate Filling.** Melt chocolate over hot, not boiling, water. In medium bowl, using portable electric mixer, blend cheese and milk.
4. Gradually add sugar, beating until smooth. Beat in salt, vanilla, and chocolate. (If necessary, add a little more milk to make filling of spreading consistency.)

5. With sharp knife, cut cake crosswise into four 10-by-3 $\frac{3}{4}$ -inch strips.
6. Place one strip on serving plate; spread with raspberry preserves. Top with second strip; spread with $\frac{1}{2}$ cup Chocolate Filling. Top with third strip; spread with apricot preserves. Top with last strip. Frost top and sides of cake with rest of Chocolate Filling. Garnish with almonds.
7. Refrigerate at least 1 hour before serving.

MAKES 12 SERVINGS



LINDY'S FAMOUS CHEESECAKE

Crust

1 cup sifted all-purpose flour	$\frac{3}{4}$ cups sugar
$\frac{1}{4}$ cup sugar	3 tablespoons all-purpose flour
1 teaspoon grated lemon peel	$1\frac{1}{2}$ teaspoons grated lemon peel
$\frac{1}{2}$ teaspoon vanilla extract	$1\frac{1}{2}$ teaspoons grated orange peel
1 egg yolk	$\frac{1}{4}$ teaspoon vanilla extract
$\frac{1}{4}$ cup soft butter, or margarine	5 eggs
	2 egg yolks
	$\frac{1}{4}$ cup heavy cream

Filling

5 pkg (8-oz size) cream cheese (2 $\frac{1}{2}$ lb), at room temperature

1. **Make Crust.** In small bowl, combine flour, sugar, lemon peel, and vanilla. Make a well in center; add egg yolk and butter. With fingertips, mix until dough leaves side of bowl.
2. Form into a ball; wrap in waxed paper; refrigerate 1 hour.
3. Meanwhile, preheat oven to 400F. Lightly grease bottom and side of a 9-inch spring-form pan; remove side.
4. Remove one third of dough from refrigerator. Roll out directly on bottom of spring-form pan; trim dough even with edge.
5. Bake 8 to 10 minutes, or until golden. Cool.
6. Divide remaining dough into 3 parts. On lightly floured surface, roll each part into a strip 2 $\frac{1}{2}$ inches wide.
7. Put together spring-form pan with baked crust on bottom. Press strips to side of spring-form pan, join-

ing ends of strips, to line inside completely. Trim dough so it comes only three quarters up side. Refrigerate until ready to fill.

8. Preheat oven to 500F.

9. **Make Filling.** In large bowl of electric mixer, combine cheese with sugar, flour, lemon peel, orange peel, and vanilla.

10. Add eggs and yolks, one at a time, beating after each addition. Beat only until mixture is well combined. Add cream, beating until well combined.

11. Pour filling into prepared pan; bake 10 minutes.

12. Reduce oven temperature to 250F. Bake 1 hour and 20 minutes longer.

13. Cool in pan, on wire rack. Then refrigerate 3 hours, or overnight.

14. To serve: Remove side of spring-form pan. Serve cheesecake plain, or top with Pineapple Glaze or Strawberry Glaze, below.

MAKES 16 TO 20 SERVINGS

PINEAPPLE GLAZE

1 tablespoon sugar	1 tablespoon lemon juice
2 teaspoons cornstarch	2 drops yellow food color
1 can (8 $\frac{3}{4}$ oz) crushed pineapple, undrained	

1. In small saucepan, combine sugar and cornstarch.
2. Stir in pineapple with liquid and lemon juice.
3. Bring to boiling, stirring, over medium heat; boil 1 minute. Mixture will be thickened and translucent.
4. Stir in food color. Let cool thoroughly before spreading over top of cooled cheesecake.

MAKES 1 CUP

STRAWBERRY GLAZE

1 pkg (10 oz) thawed frozen sliced strawberries, undrained	1 tablespoon cornstarch
$\frac{1}{4}$ cup sugar	1 tablespoon lemon juice
	1 quart large fresh strawberries, washed, hulled, and drained

1. Put thawed frozen strawberries with their juice through coarse sieve, or blend in electric blender, to make a purée.
2. In small saucepan, combine sugar and cornstarch, mixing well. Stir in strawberry purée.
3. Bring to boiling, stirring over medium heat; boil 1 minute – mixture will be thickened and translucent.
4. Remove from heat; cool slightly. Stir in juice; cool completely.
5. Arrange fresh strawberries, with points up, over cooled cheesecake. Spoon glaze over strawberries.

When you want a tempting summer dessert that's a little bit special, try one of these. They look spectacular, taste wonderful and yet are surprisingly simple to make. All can be prepared ahead of time; most can be frozen.

Clockwise from top left:
Watermelon Ice;
Chocolate-Candy Pie;
Poached Pears Rosé;
Fresh-Peach Yogurt Pie;
Summer Gâteau (recipes
on pages 44-45)





WATERMELON ICE

1/4 large ripe watermelon (5 lb) 1/3 cup white rum
1 pint vanilla ice cream

1. Peel melon; remove seeds, and cut into cubes. Purée in blender or processor. Add rum. Pour into a 13-by-9-inch pan, and freeze until just firm.
2. Allow ice cream to soften slightly. Cut frozen melon purée into cubes, and whip in electric mixer.
3. Beat ice cream into melon. Freeze in ice-cube trays (see Note); or pack in a 7-cup mold or air-tight container. Store in freezer.
4. To unmold: Invert on serving platter. Cover with warm damp cloth. Shake to release. Let stand to soften slightly.

MAKES 7 CUPS, 8 TO 10 SERVINGS

Note: To make dessert less icy, freeze, beat again until creamy, not melted. Do not mold. Serve at once.

FRESH-PEACH YOGURT PIE

2 env unflavored gelatine 8-inch graham-cracker
1/2 cup water crust (homemade or
1 pkg (10 oz) frozen sliced store-bought)
peaches, slightly 2 or 3 large fresh
thawed peaches
2 containers (8-oz size) 1 tablespoon lemon juice
peach yogurt 1/4 cup apricot preserves

1. Sprinkle gelatine over 1/2 cup water in top of double boiler; let stand 5 minutes to soften.
2. Turn peaches and juice into blender or processor.
3. Place softened gelatine over boiling water in double boiler. Stir to dissolve gelatine. Add to peaches in blender. Blend until peaches are finely chopped and mixture thickens.
4. Turn into medium bowl. Using wire whisk, fold in yogurt until well combined. Turn into graham cracker crust.
5. Refrigerate until well chilled and firm enough to cut – about 8 hours or overnight.
6. To serve: Peel peaches; slice; dip in lemon juice. Arrange slices over top of pie. Melt preserves; brush over peach slices.

MAKES 6 SERVINGS

SUMMER GÂTEAU

2 pkg (13 3/4-oz size) frozen 1/4 cup apricot preserves,
orange cake melted
1 to 1 1/2 cups fresh 1 cup heavy cream
blueberries, washed 2 tablespoons
and drained confectioners' sugar
1/2 pint fresh raspberries
or strawberries,
washed and drained

1. Remove frozen orange cakes from foil pans; place on serving plate, side by side, to make a rectangle 8 by 12 inches.

2. Arrange fruit in diagonal strips, starting with one third of the blueberries in center. On each side, arrange apricot halves, overlapping. Then continue with remaining blueberries on each side of apricot halves. Place raspberries in each corner. Brush fruit with melted preserves.

3. In medium bowl, combine heavy cream and confectioners' sugar. With electric beater, beat until stiff.

4. Using spatula, frost sides of cake with some of whipped cream. Turn rest of cream into pastry bag with a large star tip. Pipe cream between fruits. Refrigerate until serving.

5. To serve, cut into squares.

MAKES 10 TO 12 SERVINGS

POACHED PEARS ROSÉ

1 cup sugar 6 fresh pears, pared (with
6 lemon slices stems)
1 cup water 8 small clusters of green
2 cups rosé wine grapes

1. In 4-quart Dutch oven, combine sugar, lemon and 1 cup water; bring to boiling, stirring, until sugar dissolves.

2. Add wine and pears; simmer, covered, until tender – about 30 minutes. (Turn pears once while cooking.)

3. Remove from heat. Place pears and syrup in large bowl; refrigerate, covered, until well chilled – several hours. Turn pears once while they are refrigerated so that color is evenly distributed.

4. Serve pears with syrup spooned over them and with the green grapes.

MAKES 6 SERVINGS

SHORTCAKE IN A BOWL

2 pints strawberries, 1/2 teaspoon vanilla
washed and drained extract
Confectioners' sugar 1 pkg (3 oz) ladyfingers
1 cup heavy cream

1. Select 10 to 12 pretty berries for top. Remove hulls from rest. Slice into bowl; toss with 2 tablespoons confectioners' sugar.

2. Using rotary beater, beat cream with 2 tablespoons confectioners' sugar and the vanilla.

3. Arrange one third of ladyfingers in bottom of a 1 1/2-quart glass serving bowl. Top with one third sliced berries and one third whipped cream. Repeat layering, ending with whipped cream.

4. Garnish top with reserved whole berries. Refrigerate several hours, or until well chilled and blended.

MAKES 8 SERVINGS

CHOCOLATE-CANDY PIE

20 regular-size marshmallows	1½ cups heavy cream
½ cup milk	9-inch Chocolate-Cookie-Crumb Pie Shell, below
1 bar (8 oz) milk chocolate with almonds	

1. In medium saucepan, combine marshmallows and milk. Cook over low heat, stirring occasionally, until marshmallows are melted.
2. Add chocolate bar, broken in several pieces; remove from heat; stir to melt chocolate. Refrigerate 10 minutes.
3. Whip 1 cup cream; fold into chocolate mixture. Pour into pie shell.
4. Refrigerate pie at least 3 hours.
5. Whip rest of cream. Turn into pastry bag with a large star tip; make rosettes around pie. If desired, sprinkle with grated chocolate.

MAKES 6 TO 8 SERVINGS

CHOCOLATE-COOKIE-CRUMB PIE SHELL

25 crisp chocolate wafers (about 2 inches), broken	3 tablespoons butter or margarine, melted
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1. In blender or processor, place broken cookies and melted butter; blend just until cookies become crumbs.
2. Turn into 9-inch pie plate. Press evenly to bottom and side and on rim.

FROZEN STRAWBERRY SOUFFLÉ

1½ pints fresh strawberries	1 cup heavy cream, whipped
1 box (1 lb) superfine sugar	10 whole strawberries for garnish

1. Day ahead: Wash strawberries gently in cold water. Drain; hull. Purée in blender or food processor – makes 3 cups. Line a 6-cup bowl with plastic wrap.
2. Combine strawberry purée with superfine sugar in medium bowl; mix until smooth and well blended.
3. Using wire whisk or rubber scraper, fold in whipped cream, mixing just until well combined.

Turn into prepared bowl; freeze until firm – overnight.

4. To unmold: Loosen around edge with small spatula. Invert over serving platter; gently remove bowl and plastic wrap. Decorate with whole strawberries.

MAKES 10 SERVINGS



MAPLE-PECAN CHIFFON PIE

1 env unflavored gelatine	½ cup heavy cream, whipped
¼ cup water	9-inch Baked Graham-Cracker Pie Shell, page 46
4 eggs	½ cup heavy cream
2 cups milk	2 tablespoons confectioners' sugar
½ cup granulated sugar	Pecan halves
⅛ teaspoon salt	
1 teaspoon maple-flavored extract	
¼ cup granulated sugar	

1. Sprinkle gelatine over ¼ cup cold water in measuring cup; set aside to soften.
2. Separate eggs, placing whites (about ½ cup) in large bowl of electric mixer, yolks in double-boiler top. Set whites aside to warm to room temperature – about 1 hour.
3. Beat yolks slightly with wooden spoon. Stir in milk, ½ cup granulated sugar and the salt.
4. Cook over hot, not boiling, water (water should not touch bottom of double-boiler top), stirring constantly, until mixture thickens and coats metal spoon – about 12 minutes.
5. Add gelatine mixture and maple extract, stirring until gelatine is dissolved. Remove from water.
6. Turn into medium bowl; place in a larger bowl of ice cubes to chill, stirring occasionally, until as thick as unbeaten egg white – 30 to 45 minutes. Meanwhile, at high speed, beat whites until soft peaks form when beater is slowly raised.
7. Gradually beat in ¼ cup granulated sugar, 2 tablespoons at a time, beating after each addition. Beat until stiff peaks form when beater is raised. With wire whisk, gently fold gelatine mixture into whites just until combined. Fold in whipped cream; turn into the Baked Graham-Cracker Pie Shell, mounding (see Note). Refrigerate until firm – 3 hours.
8. Beat ½ cup cream with confectioners' sugar. Turn into pastry bag with a large star tip; pipe cream around the edge. Garnish with pecan halves.

MAKES 8 SERVINGS

Note: If gelatine mixture is too soft, place the bowl in another bowl of ice cubes, stirring occasionally until the mixture mounds.

BAKED GRAHAM-CRACKER PIE SHELL

- | | |
|--|---|
| 1 1/4 cups graham-cracker crumbs (about 18 crackers, crushed with a rolling pin) | 1/2 cup butter or regular margarine, softened |
| | 1/4 cup sugar |
| | 1/4 teaspoon cinnamon |

1. Preheat oven to 375F.
2. Combine all ingredients in medium bowl; blend with fingers, fork or pastry blender.
3. Press evenly on bottom and side of 9-inch pie plate, not on rim. Set an 8-inch pie plate on top of crumbs; press firmly; remove pie plate.
4. Bake 8 minutes, or until golden-brown. Cool on wire rack before filling.

MAKES 9-INCH SHELL

ICE-CREAM YULE LOG

- | | |
|------------------------------------|------------------------------|
| 1-quart cylinder vanilla ice cream | 1/2 teaspoon vanilla extract |
| 6 tablespoons sugar | 3 small red gumdrops, cut up |
| 2 tablespoons unsweetened cocoa | 9 leaf-shape green gumdrops |
| 1 cup heavy cream | |

1. Carefully remove ice cream, in one block, from container, keeping as much of its original shape as possible.
2. Place ice cream on large, chilled serving platter; freeze 15 minutes.
3. Combine sugar with cocoa. Whip cream, with sugar-cocoa mixture and vanilla, until just stiff. Use to frost top and side of ice cream, rounding side to emphasize log shape.
4. With sugared fingers, roll cut-up red gumdrops into tiny balls. Decorate top of log with gumdrop balls and leaves, to resemble holly.
5. Store in freezer until ready to serve. (If longer than overnight, wrap in foil next day.) To serve, cut cross-wise into slices.

MAKES 6 TO 8 SERVINGS

SWEETHEART CAKE

- | | |
|-----------------------------------|---|
| 1 pkg (15 oz) angel-food cake mix | 1 paper doily cut into heart shape |
| Strawberry Filling, below | 6 small pink roses and several rosebuds |
| 3 cups heavy cream | 9-inch narrow pink velvet ribbon |
| Small silver dragées | |

1. Preheat oven to 375F. Line bottom of heart-shape pan (12-cup or No. 4 size) with waxed paper.
2. Make angel-food cake as package label directs; turn into pan.

3. Bake, on lowest shelf of oven, 35 to 45 minutes. Let cool completely, in pan, on wire rack.

4. Meanwhile, make Strawberry Filling.

5. With sharp knife, gently loosen side of cake from pan. Turn out onto serving plate; remove paper from bottom.

6. With wooden picks, mark depth of cake into thirds. With a serrated knife, slice off top third cross-wise; reserve.

7. With fork, hollow out center third of cake, leaving a 1/2-inch-thick edge all around. Remove picks.

8. Pour Strawberry Filling into hollow. Refrigerate cake, uncovered, until filling is firm – at least 30 minutes. Set reserved layer on top of cake.

9. To frost and decorate: In medium bowl, beat cream with rotary beater just until stiff.

10. With two thirds of whipped cream, smoothly frost top and side of cake.

11. With rest of cream in pastry bag, using a medium star decorating tip, pipe double row of rosettes, one on top of the other, around top edge of cake, to outline heart shape. Also, pipe row of rosettes around base and down point of heart. Top each rosette with silver dragée. Refrigerate several hours, or until ready to serve.

12. Just before serving, put doily on cake, and arrange ribbon-tied roses and rosebuds. Lift off doily and flowers before cutting cake.

MAKES 12 SERVINGS

STRAWBERRY FILLING FOR SWEETHEART CAKE

- | | |
|---|---|
| 1 pkg (10 oz) thawed frozen sliced strawberries | 1/2 cup finely chopped almonds |
| 1 cup hot water | 1/2 cup heavy cream |
| 1 pkg (6 oz) strawberry-flavored gelatin | 1/4 cup kirsch, or 1 1/2 teaspoons almond extract |

1. Drain strawberries, reserving 1/2 cup juice. Crush with potato masher.

2. Pour water over gelatin in bowl, stirring until gelatine is dissolved. Stir in reserved strawberry juice, berries, and almonds.

3. Refrigerate until consistency of unbeaten egg white – at least 1 hour.

4. In small bowl, beat cream with rotary beater just until stiff.

5. With wire whisk or rubber scraper, gently fold kirsch and whipped cream into gelatin mixture until well combined. Refrigerate until slightly jellied, not firm – about 30 minutes. Use as filling for Sweetheart Cake, above.

Children's Parties

What to serve the children on festive occasions is a common problem. So here are our suggestions for any event from a backyard picnic to a big birthday party.

GRADUATION PARTY

Tamale Pie*
Guacamole Salad Bowl*
Toasted Cheese Bread*
Graduation Cake*, page 49
Mexican Chocolate*
SERVES 8

* Recipes given for starred dishes.



TAMALE PIE

1/4 cup salad or olive oil	1 1/2 tablespoons chili powder
2 cups finely chopped onion	4 teaspoons dried oregano leaves
1 clove garlic, crushed	1 1/2 tablespoons salt
1 1/2 lb ground chuck	1 1/4 cups pitted ripe olives, drained
3/4 lb ground pork sausage	1 3/4 cups yellow cornmeal
1 can (1 lb) stewed tomatoes	2 1/3 cups water
1 can (12 oz) corn with peppers, drained	1 egg, well beaten
1 can (8 oz) tomato sauce	1 2/3 cups grated sharp Cheddar cheese

1. In hot oil in large skillet or Dutch oven, sauté onion and garlic until tender – about 5 minutes.
2. Add the chuck and the sausage; sauté, stirring, until they are well browned.
3. Remove from heat; pour off excess fat. Add tomatoes, corn, tomato sauce, chili powder, oregano, 1 tablespoon salt, and the olives (except 10 or 11 – reserve for garnish); mix well. Set aside.
4. Preheat oven to 350F.
5. In medium saucepan, combine cornmeal and remaining salt with 2 1/3 cups water and the egg. Cook, stirring, over low heat, until thickened (spoon will leave a path when pulled through mixture). Stir in 1 cup cheese.
6. Layer one third cornmeal mixture over bottom of 3-quart shallow casserole. Cover with meat mixture.

7. Spoon rest of cornmeal mixture around top edge of casserole, leaving a small opening in center.
 8. Sprinkle the remaining cheese over cornmeal edge. Then place the reserved olives around inside edge of cornmeal.
 9. Bake 30 minutes, or until golden-brown on top.
- MAKES 8 SERVINGS

GUACAMOLE SALAD BOWL

1 tomato, peeled	1 1/2 tablespoons white vinegar
2 ripe avocados (about 2 lb)	1 teaspoon salt
1/2 cup finely chopped onion	1/8 teaspoon pepper
3 tablespoons finely chopped green chiles or green pepper	Cauliflowerets
	Celery sticks
	Carrot strips

1. Crush tomato with potato masher in medium bowl. Peel avocados; cut in half; remove pits. Slice avocados into tomato; crush until well blended.
 2. Add onion, chiles, vinegar, salt, and pepper; combine well.
 3. Cover; refrigerate until chilled – at least 1 hour. Serve as a dip salad, surrounded with cauliflowerets, celery sticks, and carrot strips.
- MAKES 8 SERVINGS

TOASTED CHEESE BREAD

1 loaf Italian bread	1/3 cup coarsely chopped green chiles or green pepper
4 cups grated sharp Cheddar cheese	
6 tablespoons butter or margarine, melted	

1. Cut loaf in half lengthwise. Make 7 slits in each half, cutting two thirds of the way through loaf.
 2. In medium bowl, toss cheese with butter and chiles. Spread over bread. Place each half on piece of foil; bend foil around edge, leaving top exposed.
 3. Place on cookie sheet. Broil, 3 inches from heat, until cheese is melted – about 1 minute.
- MAKES 8 SERVINGS – 2 CHUNKS EACH

MEXICAN CHOCOLATE

1/4 lb sweet chocolate	1/8 teaspoon nutmeg
1 cup hot water	1 teaspoon vanilla extract
5 1/2 cups milk	
1/2 cup heavy cream	8 (2 1/2 inch) cinnamon sticks (optional)
1 tablespoon cinnamon	

1. Combine chocolate and hot water in top of double boiler; melt, over hot water; stir frequently.
2. Meanwhile, in 3-quart saucepan, combine milk, cream, cinnamon, and nutmeg; beat with rotary beater until well combined.
3. Over medium heat, heat milk mixture until bubbles form around edge of pan; stir occasionally.
4. Remove from heat. Stir in melted chocolate and vanilla; beat with rotary beater until foamy. Serve with cinnamon sticks.

MAKES 8 SERVINGS

COMMENCEMENT SUPPER PARTY (For 16)

Barbecued Roast Beef* on
Buttered French Bread and Rye Bread
More Barbecue Sauce
French-Fried Bermuda-Onion Rings*
Tomato-and-Olive Pie*
Toasted Potato Chips
Sweet and Sour Pickles
Frosted "Button" Cookies*
Graduation Cake*
Ice Cream

* Recipes given for starred dishes.

BARBECUED ROAST BEEF

6- or 7-lb eye-round beef roast	1 cup catsup
	1/2 cup chili sauce
	1/4 cup light-brown sugar, firmly packed
Barbecue Sauce*	2 tablespoons
2 tablespoons butter or margarine	Worcestershire sauce
1/2 cup chopped onion	1 teaspoon dry mustard

1. Preheat oven to 325F.
2. Wipe roast with damp paper towels. Place in small, heavy roasting pan.
3. **Make Barbecue Sauce.** In hot butter in medium saucepan, sauté onion until golden and tender. Add catsup, chili sauce, sugar, Worcestershire, and mustard; bring to boiling, stirring frequently. Remove from heat.
4. Remove 1 cup sauce, and brush over roast, covering all sides. Insert meat thermometer into thickest part of roast.
5. Roast, uncovered, until meat thermometer regis-

ters 140F for rare (2 to 2 1/2 hours) or 160F for medium (2 1/2 to 3 hours).

6. Remove roast to board. Pour drippings into measuring cup; skim off fat. Add water to make 1 cup. Stir into remaining barbecue sauce in saucepan; bring to boiling.

7. To serve: Cut roast, on the diagonal, into thin slices. Pass barbecue sauce.

MAKES 16 SERVINGS

* Or use 2 cups of your favorite bottled barbecue sauce.

FRENCH-FRIED BERMUDA-ONION RINGS

4 large Bermuda onions (about 3 lb)	1 1/2 teaspoons baking powder
Salad oil or shortening, for deep-frying	3 eggs
3 cups unsifted all-purpose flour	2 1/4 cups milk
Salt	3 tablespoons salad oil
	3 to 4 cups packaged dried bread crumbs

1. Peel onions; cut into 3/8- to 1/2-inch-thick slices; separate into rings.
2. In electric skillet or heavy saucepan, slowly heat salad oil (1 to 1 1/2 inches deep) to 375F on deep-frying thermometer.
3. Sift flour with 2 teaspoons salt and baking powder; set aside.
4. In large bowl, beat eggs slightly. Stir in milk and 3 tablespoons oil. Add flour mixture, stirring until smooth.
5. Dip onion rings into batter (let excess batter drip into bowl); then roll in bread crumbs. Drop several at a time into hot fat, and fry until golden-brown on both sides, turning once. Drain on paper towels. Keep warm while frying rest. Sprinkle with salt before serving.

MAKES 16 SERVINGS

TOMATO-AND-OLIVE PIE

1 1/2 pkg (9.5-oz size) piecrust mix	4 cups thinly sliced onion
8 large ripe tomatoes (4 lb)	1/2 cup grated Parmesan cheese
6 tablespoons butter or margarine	2 cans (2-oz size) anchovy fillets, drained
2 cloves garlic, crushed	1/2 cup pitted ripe olives, sliced
3/4 teaspoon salt	
3/4 teaspoon dried rosemary leaves	

1. Prepare piecrust mix as package label directs. Shape into a ball; divide in half. On lightly floured surface, roll out half to a 13-inch circle. Use to line a 12-inch pizza pan. Prick well with fork. Refrigerate until ready to use. Repeat with other half.

2. Peel the tomatoes; cut each into thick slices, and remove seeds. Set aside.

3. In 3 tablespoons butter in large skillet, sauté garlic until golden. Add tomato, salt, and rosemary, crushing tomato with potato masher; bring to boiling. Reduce heat, and simmer, stirring occasionally, 45 minutes, or until mixture is thick.

4. Preheat oven to 450F. Bake crust 10 minutes.

5. Meanwhile, in 3 tablespoons hot butter in large skillet, sauté onion until golden and tender – about 10 minutes.

6. Sprinkle cheese over crust; top with onion, then with tomato mixture. Arrange anchovy fillets and olive slices on tomato mixture.

7. Bake 25 to 30 minutes, or until bubbly and heated through.

MAKES 16 SERVINGS

FROSTED "BUTTON" COOKIES

3½ cups sifted (sift before measuring) all-purpose flour	½ cup butter or regular margarine, softened
1 teaspoon baking soda	1 teaspoon vanilla extract
½ teaspoon salt	4 to 5 tablespoons milk
1 cup butter or regular margarine, softened	2 env (1-oz size) no-melt unsweetened chocolate
2 cups light-brown sugar, firmly packed	Assorted colored cake-and-cookie frosting decorators with writing tip
2 eggs	
1 teaspoon vanilla extract	
1 cup finely chopped walnuts or pecans	

Frosting

4 cups confectioners' sugar

1. Preheat oven to 375F. Sift flour with baking soda and salt; set aside.

2. In large bowl, with electric mixer at medium speed, beat 1 cup butter until light. Gradually beat in brown sugar. Add eggs and 1 teaspoon vanilla; continue beating until very light and fluffy.

3. At low speed, gradually beat in flour mixture until smooth. Add nuts; mix well.

4. Drop dough by tablespoonfuls, 3½ inches apart, onto ungreased cookie sheets. Pat each into a round about ¼ inch thick.

5. Bake 10 to 12 minutes, or until lightly browned. Remove to wire rack; cool.

6. **Make Frosting.** In medium bowl, combine confectioners' sugar, butter, vanilla, and milk; with electric mixer, beat until smooth and creamy. Remove ⅔ cup of frosting to small bowl. Add chocolate, and beat until well blended.

7. Spread half of cookies with white frosting and

other half with chocolate frosting. Then write popular sayings on cookies, using different colors of decorators.

MAKES 32



GRADUATION CAKE

1 pkg (1 lb, 2½ oz) yellow-cake mix	Frosting
2 tablespoons grated orange peel	4 squares unsweetened chocolate, melted
1 pkg (1 lb, 2½ oz) dark-chocolate-cake mix	3½ cups confectioners' sugar
¾ cup chopped walnuts	½ cup hot water
	1 egg
	½ cup soft butter or margarine
Cream Filling	1 teaspoon vanilla extract
2 cups heavy cream	
½ cup confectioners' sugar	
1 tablespoon grated orange peel	¾ cup chopped walnuts

1. Preheat oven to 350F. Grease and flour 2 (9-by-1½-inch) layer-cake pans.

2. Prepare yellow-cake mix as package label directs, adding 2 tablespoons orange peel to dry mix. Turn into prepared pans.

3. Bake 25 to 30 minutes. Cool on wire racks 10 minutes. Remove from pans to racks; let cool completely.

4. Grease and flour pans again. Prepare chocolate-cake mix as package label directs, adding ¾ cup nuts to batter. Turn into prepared pans.

5. Bake 25 to 30 minutes. Cool on wire racks 10 minutes. Remove from pans to racks; let cool completely.

6. **Prepare Cream Filling.** In medium bowl, beat cream with ½ cup confectioners' sugar until stiff; fold in orange peel.

7. Place a chocolate cake layer on cake plate; spread with one third of filling. Add an orange layer, and spread with another third of filling. Top with remaining chocolate layer, and spread with remaining filling. Refrigerate layer cake. (Freeze remaining orange layer to use another time.)

8. **Make Frosting.** In medium bowl, combine chocolate, confectioners' sugar, and hot water. With electric beater, beat until smooth and well blended. Add egg, butter, and vanilla; continue beating until frosting is blended. Set bowl of frosting in ice water. With wooden spoon, stir until of spreading consistency. (If it becomes too thick to spread, dip bowl in hot water; then stir until of spreading consistency.)

(continued on page 50)

9. Place 2 tablespoons frosting in small waxed-paper cone; make thin lines, about 1 inch apart, across filling on top of cake. Then gently draw wooden pick in alternate directions across chocolate lines.

10. Set aside $\frac{1}{2}$ cup frosting. Spread remaining frosting around side of cake; then press walnuts against the side.

11. With reserved frosting in pastry bag with decorative tip, pipe a border around edge of cake. Refrigerate about 4 hours, or until ready to serve.

MAKES 16 SERVINGS

BACKYARD PICNIC

Pack each child's lunch in a small wicker basket or paper bag. (If using bags, write each child's name on bag with colored crayon.) Wrap chicken pieces in foil. Pack potato salad and relishes, separately, in small paper cups; cover. Pack milk in cold-drink cups; seal tightly. Tuck in some brightly colored napkins.

Cold Fried Chicken
(from the freezer)
Potato Salad
Relishes
Crispy Caramel Treats*
Chocolate- (or other) Flavored Milk*
SERVES 6

* Recipes given for starred dishes.

CRISPY CARAMEL TREATS

$\frac{1}{2}$ pkg (14-oz size) vanilla caramels (about 25) 4 cups oven-toasted rice cereal

1. In top of double boiler, combine caramels with 3 tablespoons water.

2. Cook over hot, not boiling, water, stirring occasionally, until caramels are melted.

3. Pour melted caramels over cereal mixture in medium bowl; stir with wooden spoon, to coat cereal well.

4. Using about $\frac{1}{4}$ cup cereal mixture for each, shape with lightly greased hands, to form balls.

5. Refrigerate until ready to use. Wrap each in plastic wrap before packing in lunch baskets.

MAKES 12

CHOCOLATE-FLAVORED MILK

6 cups cold milk $\frac{3}{4}$ teaspoon peppermint extract
6 tablespoons prepared chocolate syrup

1. Beat all ingredients together in large bowl, with rotary beater, until well combined.

2. Pour into cold-drink cups; seal tightly. Refrigerate.

MAKES 6 CUPS

STRAWBERRY-FLAVORED MILK: Proceed as directed above, substituting $1\frac{1}{2}$ cups frozen strawberries, partially thawed and undrained, for chocolate candies; set at each place. Make costumes mandatory. Omit peppermint extract.

HALLOWEEN PARTY

No other time of year provides a better opportunity for the colorful decorations children love so well. Halloween cutouts of witches, owls, and black cats may be hung in the living room. Use Halloween paper napkins and plates. Fill small paper cups with assorted Halloween candies; set at each place. Make costumes mandatory. Have a prize for the best.

A TRICK-OR-TREAT PARTY

Chocolate Faces*
Ice-Cream Pumpkins*
Jumbo Filled Oatmeal Cookies*
Peanut-Popcorn Balls* See page 52
Apples on a String
Favors Mulled Cider*
SERVES 12

* Recipes given for starred dishes.

CHOCOLATE FACES

Paper cupcake liners	Licorice laces
Favors (see Note)	Candy corn
1 pkg devil's food-cake mix	Life Savers
	Semisweet-chocolate pieces
1 pkg (6 oz) fluffy-white-frosting mix	Chocolate sprinkles

1. Preheat oven to 350F. Place cupcake liners in 24 ($2\frac{1}{2}$ -inch) muffin-pan cups. Place a wrapped favor in bottom of each.

2. Make devil's-food-cake batter as package label directs. Spoon into prepared cups, filling each about $\frac{2}{3}$ full.

3. Bake 20 to 25 minutes, or until top springs back when lightly pressed with fingertip.

4. Let cool in pans on wire rack 5 minutes. Remove cupcakes and liners from pans; cool completely on wire rack.

5. Prepare frosting mix as package label directs.
6. Frost tops of cupcakes.
7. Make faces with candies.

MAKES 24 CUPCAKES

Note: Buy favors for party cakes, or use a silver coin; a bone button (not plastic); a ring; thimble; etc. Wash favors; wrap each well in aluminum foil, making package at least 1 inch square.

ICE-CREAM PUMPKIN

3 quarts vanilla ice cream	1 teaspoon vanilla extract
2 teaspoons pumpkin-pie spice	6 drops red food color
3 pints heavy cream	5 drops yellow food color
1 cup confectioners' sugar	Candied citron (1½ by ¼ by ¼ inch)

1. Day before: Line 2 identical 1½-quart bowls with foil. Chill in refrigerator.
2. Let ice cream soften slightly. Spoon 1½ quarts into each bowl, sprinkling with spice. Smooth tops. Freeze, covered, overnight.
3. To make the pumpkin: In large chilled bowl, combine cream, sugar, vanilla, and red and yellow food colors. With electric mixer or rotary beater, beat until mixture is stiff. Refrigerate.
4. Turn ice cream out of bowls; remove foil. Place the two flat surfaces together, to form a ball. Place on cookie sheet.
5. With small spatula, spread the whipped cream evenly over ice-cream ball; make grooves with spatula, to give a pumpkinlike appearance. Insert a piece of citron in the top, for a stem.
6. Place frosted pumpkin in freezer until needed.
7. Set pumpkin on serving tray. Decorate with autumn leaves, or a vine of ivy.
8. Serve with prepared chocolate sauce, if you wish.

MAKES 16 SERVINGS

JUMBO FILLED OATMEAL COOKIES

Oatmeal-Cookie Dough	Date-Raisin Filling
1¾ cups unsifted all-purpose flour	2 cups cut-up pitted dates
1 teaspoon baking soda	½ cup seedless raisins
1 teaspoon salt	½ cup granulated sugar
1 cup butter or regular margarine	¾ cup water
1 cup light-brown sugar, firmly packed	¼ cup lemon juice
1 egg	1 cup coarsely chopped walnuts
1 teaspoon vanilla extract	1 square (1 oz) semisweet chocolate
¼ cup milk	1 teaspoon shortening
3 cups raw quick-cooking rolled oats	Small round candies

1. **Make Oatmeal-Cookie Dough.** Sift flour with baking soda and salt; set aside.
2. In large bowl, with electric mixer, beat butter until soft. Gradually beat in brown sugar, then the egg and vanilla, beating until mixture is light and fluffy.
3. At low speed, beat in flour mixture until smooth. Mix in milk.
4. With wooden spoon, stir in oats until well blended. Refrigerate, covered at least 3 hours.
5. **Make Date-Raisin Filling.** In medium saucepan, combine dates, raisins, sugar, and ¾ cup water. Heat over medium heat, stirring, until sugar is dissolved and mixture comes to boiling. Cook, stirring frequently, until thickened – about 10 minutes. Remove from heat; add lemon juice and walnuts. Cool completely.
6. Make cookies: Preheat oven to 400F.
7. On lightly floured surface, roll out dough, one quarter at a time, to ⅛-inch thickness.
8. Cut out 4-inch cookies (use a cardboard circle or 1-pound coffee or shortening can).
9. Place half of cookies, 1 inch apart, on lightly greased cookie sheets. Spoon about 2½ tablespoons filling in center of each cookie. Top with other cookies. Press edges together firmly, to seal.
10. With small sharp knife, make a funny face in top, by cutting slits for eyes, nose, and mouth.
11. Bake 10 to 12 minutes, or until golden-brown.
12. Remove to wire rack; cool.
13. To decorate: Melt chocolate and shortening in custard cup set in hot water. Let cool slightly. With tip of pointed teaspoon, drizzle on each cookie, to make eyebrows and mouth. Place chocolate candies in slits for eyes; orange-color candies for nose.

MAKES 12 COOKIES

MULLED CIDER

1 gallon cider	
½ cup light-brown sugar, firmly packed	10 to 15 whole allspice
(optional)	20 to 25 whole cloves
8 to 10 (3-inch) cinnamon sticks, broken into pieces	

1. In 6-quart kettle, bring all ingredients to boiling; simmer, uncovered, about 30 minutes. Strain through a double layer of cheesecloth.
2. Refrigerate the cider until needed. Reheat for serving. Place a cinnamon-stick stirrer in each mug, if desired.

MAKES 12 TO 15 SERVINGS



A TRICK-OR-TREAT SUPPER

Crispy Chicken Drumsticks*
Cranberry Jelly
Carrot and Celery Sticks,
Olives, Pickles
Hot Buttered Rolls
Ho-Ho Chocolate Dessert*
Orange-Ice-Cream Sodas
Peanut-Popcorn Balls*
Favors

SERVES 10 to 12

* Recipes given for starred dishes.

CRISPY CHICKEN DRUMSTICKS

12 broiler-fryer legs (2½ to 3 lb)	½ teaspoon poultry seasoning
¾ cup unsifted all- purpose flour	¼ teaspoon pepper
¾ cup packaged cornflake crumbs	2 eggs, beaten
2 teaspoons salt	½ cup butter or margarine, melted

1. Preheat oven to 400F. Wipe chicken legs with damp paper towels.
 2. In a clean paper bag, combine flour, cornflake crumbs, salt, poultry seasoning, and pepper.
 3. Dip chicken legs, a few at a time, into beaten egg; then shake in bag, to coat with flour mixture.
 4. Arrange in greased shallow baking pan. Brush chicken with melted butter. Cover pan with foil; bake 30 minutes.
 5. Remove foil. Increase oven temperature to 450F, and bake 15 minutes, or until golden-brown.
- MAKES 12 SERVINGS

HO-HO CHOCOLATE DESSERT

2 pkg (4-oz size) chocolate-pudding- and-pie filling mix	2 cups heavy cream
1 env unflavored gelatine	½ cup confectioners' sugar
1 quart milk	1 pkg (8¾ oz) individual marshmallow-filled chocolate rolls (10 rolls)
2 squares (1-oz size) unsweetened chocolate	
1 teaspoon vanilla extract	

1. In large saucepan, thoroughly combine pudding mix and gelatine. Stir in milk until smooth; add chocolate.
2. Bring to boiling over medium heat, stirring constantly. Cook, stirring, until chocolate is melted and mixture is thick and smooth – about 3 minutes.
3. Remove from heat; stir in vanilla. Pour into bowl. Refrigerate, covered, or set in ice and water, until pudding mixture is completely cold – about 1 hour.

4. In small bowl, beat 1 cup cream until stiff. Beat in ¼ cup sugar until blended. Refrigerate.
5. Cut each chocolate roll crosswise into 4 slices. Cover slices with damp paper towel.
6. To assemble: With wire whisk or rubber scraper, fold the whipped cream into chilled chocolate-pudding mixture.
7. Pour 1½ cups chocolate-cream mixture into a chilled 3-quart glass serving bowl.
8. Line bowl, from chocolate-cream layer to top, with rows of chocolate-roll slices.
9. Carefully spoon remaining chocolate-cream mixture into bowl.
10. Refrigerate, covered, until well chilled – several hours or overnight.
11. Before serving, beat remaining whipped cream with remaining sugar. Decorate top with swirls of whipped cream.

MAKES 10 TO 12 SERVINGS

PEANUT-POPCORN BALLS

5 cups popped popcorn	1 tablespoon cider vinegar
½ can (6½ oz size) salted peanuts	1 teaspoon vanilla extract
1 cup sugar	Wooden skewers
2 tablespoons light corn syrup	Plastic sandwich bags
½ cup water	Orange ribbon
¼ cup light molasses	
2 tablespoons butter	

1. Preheat oven to 250F.
2. Turn popcorn and peanuts into large baking pan or jelly-roll pan; mix. Keep warm in oven.
3. In heavy 1-quart saucepan, combine sugar, syrup, and ½ cup water; bring to boiling over medium heat, stirring until sugar is dissolved. Cook, without stirring, to 260F on candy thermometer. Add molasses, butter, and vinegar; cook to 270F, or until a little syrup dropped in cold water forms a hard ball. Remove from heat; add vanilla.
4. Remove popcorn mixture from oven. Pour the syrup over mixture immediately; stir gently, with wooden spoon, until popcorn and nuts are well coated with syrup.
5. Let stand 2 minutes, or until cool enough to handle. With buttered hands, shape about 1 cup of mixture at a time into balls. Push a wooden skewer into center of each.
6. Place on waxed-paper-lined tray; let cool and harden completely at room temperature.
7. When hard, slip each into a plastic bag; tie with ribbon.

MAKES 6 POPCORN BALLS

Note: To make more popcorn balls, make more batches. Do not double the recipe, as candy hardens very quickly.

HAPPY BIRTHDAY CAKES (pictured on pages 54-55)

ZOO EXPRESS

1 pkg yellow-cake mix (two-layer cake)	2 tablespoons unsweetened cocoa
2 pkg (15.4-oz size) creamy-white-frosting mix	8 round cookies for wheels
4 large spools (from thread)	1 pkg white Life Savers
	6 red gumdrops
	8 animal cookies

1. Grease and flour a 13-by-9-by-2-inch baking pan. Prepare and bake cake mix as package directs. Reserve empty cake-mix box. Invert cake on wire rack to cool completely.

2. Meanwhile, cut off top and bottom ends of cake-mix box; then cut box in half crosswise. On a serving tray, place the two pieces of box together, with short sides of box touching. Trim sides of boxes to width of cake – about 4 1/4 inches. Place a spool inside each end of each box half, for support. This forms platform for cake. Trim box width to cake width, about 4 inches.

3. Prepare frosting mix as package label directs. Reserve 3/4 cup and set aside. Color remaining frosting bright yellow, the color of a school bus.

4. Cut cooled cake in half lengthwise, to make two (4 1/4-by-12 1/2-inch) pieces of cake. Place one piece, flat side up, on box. Frost with 1/2 cup yellow frosting. Place remaining piece of cake, flat side down, on top of first layer. (Note: If cake has rounded greatly in center during baking, combine layers so that cut side of one layer is placed on top of pan-edge side of other layer – this will even off any slant.) With sharp knife, trim off top front and back corners and edges to give a round, sloping appearance to front and back of bus.

5. Frost entire cake with a thin layer of yellow frosting, to incorporate crumbs from cut surfaces of cake. Refrost cake and front and back sides of cake-mix box, using all remaining yellow frosting.

6. Combine cocoa with 1/3 cup reserved white frosting. Frost the cookie wheels. Place a white Life Saver in center of each wheel and position wheels against both sides of bus, as illustrated. Put remaining chocolate frosting in a small pastry bag with round writing tip. Letter in "ANIMAL EXPRESS" on top of bus. Complete bus, outlining four windows on each side of bus, front window, front grillwork and rear window. Place two red gumdrops on front of bus, for headlights, and four on rear of bus, for blinkers.

7. With remaining white frosting, tint 1 tablespoon gray, 1 tablespoon orange, 1 tablespoon light brown, 1 tablespoon dark brown, 1 teaspoon pink, and leave 1 tablespoon white. Frost and decorate animal cookies. To complete features on animals'

faces, use a small paintbrush dipped in black food coloring. (Note: If black food color is not available, combine equal amounts of red, green and blue food coloring, to give a dark color.) Position animal cookies in bus windows, with a dab of frosting, as illustrated on page 55.

SERVES 12

Note: Animals and wheels may be cut from colored construction paper and decorated with colored markers, instead of using cookies, if preferred.

MAKES 12 SERVINGS



RAGGEDY ANN CAKE

1 pkg white-cake mix (two layers)	1 tube (4 1/4 oz) pink decorator frosting
2 pkg (7.2-oz size) fluffy- white-frosting mix	Small paintbrush
Long wooden skewers	Small gumdrops
Food color	Red shoestring licorice and licorice sticks

1. Preheat oven as package label directs. Generously grease and flour a 14 1/2-by-11 1/2-inch jelly-roll pan.

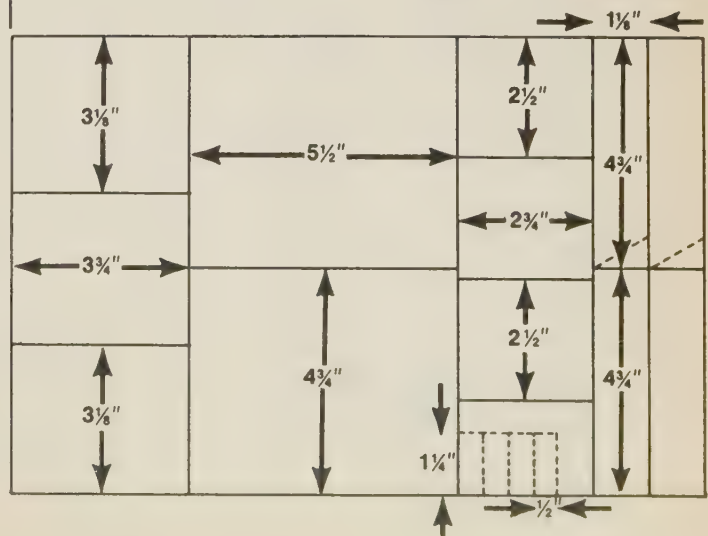
2. Prepare cake mix as package label directs; turn in to prepared pan. Bake 30 to 35 minutes, or until surface springs back when gently pressed with fingertip.

3. Let cool in pan on wire rack 5 minutes. Loosen edge of cake with sharp knife; turn out on wire rack; let cool completely.

4. Place on wooden board. With sharp knife, trim off all outside edges thinly to make sides of cake straight.

5. Cut cake into pieces, as shown in diagram.

(continued on page 56)





The most exciting moment of any children's party is the arrival of the cake—and the wilder and more colorful the cake is the better. Usually such creations are found only in expensive bakeries, but we've dreamed up some kooky cakes anyone can make—and without using special pans. The secret lies in cutting a cake into different shapes and putting them together with icing. We began with time-saving cake mixes and packaged frosting, but you could use your own favorite recipes. Raggedy Ann's hair is licorice, her eyes are gumdrops and she is dressed with enough candy and frosting to satisfy any sweet-tooth. The passengers in the animal express are cookies, as are the wheels. The owl is feathered with frosting, and the firemen use a licorice hose (recipes on pages 53 and 56-57).



6. Prepare frosting mix as package label directs.
7. To assemble: On serving tray, place two 5½-by-4¾-inch pieces for skirt, put together with ¼ cup frosting.
8. Place three 3½-by-3¾-inch pieces of cake, put together with ¼ cup frosting, on top of skirt, to form body. (To steady cake while assembling and decorating, insert wooden skewers between layers; remove for serving.)
9. Place three 2½-by-2¾-inch pieces of cake, put together with ¼ cup frosting, on body of doll to form head.
10. Trim one end of two 4¾-by-1½-inch strips of cake, at a 45-degree angle, as diagram shows. Place flat on tray, angled end adjacent to skirt, to form doll's legs.
11. Place two remaining 4¾-by-1½-inch strips of cake against body of cake, at sides, to form arms.
12. From the one remaining piece of cake, cut four 1¼-by-½-inch rectangles, to form shoes and hands; lean against ends of feet and arms.
13. With sharp knife, round off all top and bottom corners and sides of head and body sections of cake, so that head, chin, shoulders and waist take on tapered shape. Round off corners and sides of top portion only of skirt.
14. With red food color, tint 1 cup frosting a very delicate pink. Use to frost head, arms and hands.
15. Tint 2 tablespoons frosting black. Frost shoes black. (See Step 7, Zoo Express.)
16. Cover rest of doll with a thin layer of white frosting. With some of frosting, frost skirt, building frosting up into a gathered effect. (Dip spatula often in warm water.)
17. Frost body of doll, creating a blouse effect.
18. Place 2 to 3 tablespoons of frosting on top of each arm, forming a puffed-sleeve effect and blending in arm of doll to head portion.
19. Using star tip on tube of pink decorator icing, pipe a ruffle all around lower edge of skirt, bottom edges of puffed sleeves and around neck. Place sliced gumdrops around dress, polka-dot fashion.
20. Using small paintbrush dipped in red food color, paint each leg of doll with 5 or 6 red stripes, as shown in photograph on page 54, to form stocking effect.
21. Form eyes with 2 slices of black gumdrops. Highlight eyes with white icing. Form mouth and nose from tiny pieces of red gumdrops. With Q-tip dipped in diluted red color, brush on pink cheeks. Complete features — eyebrows, lashes, etc. — with paintbrush dipped in black food color.
22. To form doll's hair: Cut 7-inch red licorice sticks in half. With sharp scissors, cut up center of licorice and open flat; cut each flattened strip in half lengthwise. Form hair by cutting each flattened strip into

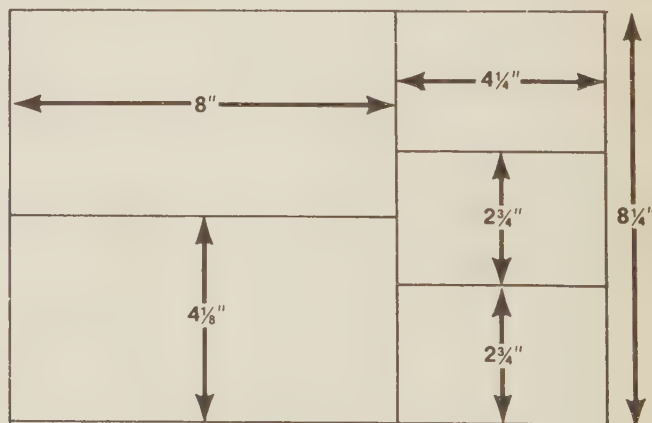
three strands, not quite cutting through at top end. Beginning at top left side of head, place cut strands of licorice all around to top right side of head. To cover crown of head and create a bangs effect, cut 25 to 30 one-inch strands of red licorice and place at random.

23. Make a sash around waist, cutting a piece of shoestring licorice to fit around front; repeat for back. Tie a bow of shoestring licorice at center back.
- MAKES ABOUT 12 SERVINGS

HAPPY-BIRTHDAY HOOK AND LADDER

- | | |
|--|----------------------------------|
| 1 pkg yellow- or chocolate-cake mix | 1 pkg white Life Savers |
| 5 large spools (from thread) | Red food color (use paste color) |
| 2 pkg (15.4-oz size) creamy-white-frosting mix | 4 white gumdrops |
| 1 tablespoon unsweetened cocoa | 1 red maraschino cherry |
| 6 round (2¼ inch) cookies | 1 pkg black shoestring licorice |
| | 1 black licorice stick (7-inch) |

1. Prepare and bake cake as package label directs, using a 13-by-9-by-2-inch baking pan. (Reserve cake-mix box.) Bake 40 minutes, or until surface springs back when gently pressed with fingertip. Let cake cool in pan on rack 5 minutes. Turn cake out on rack to cool completely.
2. On wooden board, with sharp knife, cut cake according to diagram. Cut off top and bottom of



cake-mix box. Cut box in half crosswise. Lay the two pieces of box, short ends touching, on large serving tray. If necessary, trim sides of boxes to width of cake, approximately 4 inches. Insert spool into each end of box to support fire engine.

3. Prepare frosting as package label directs. With ⅓ cup frosting, put two 8-by-4½-inch pieces of cake

together, flat sides touching. Place on top of cake-mix box, lining up back of cake with back of box.

4. Using $\frac{1}{3}$ cup frosting, put three $2\frac{3}{4}$ -by- $4\frac{1}{4}$ -inch pieces of cake together. Place on top of cake-mix box, lining up front of cake with front of box, so that cab and truck parts of fire engine are touching. (Inserting wooden pick through layers of cake will help to steady fire engine while decorating. These are removed at serving time.)

5. Mix 1 tablespoon cocoa with 3 tablespoons frosting. Use to frost cookies, for wheels.

6. Place a white Life Saver in center of each wheel. Set aside until cake is frosted.

7. Place $\frac{1}{2}$ cup frosting in small pastry bag with small star tip. Set aside.

8. Tint remaining frosting bright red. Frost entire fire engine with a thin coating. With remaining frosting, refrost fire engine and all visible parts of cake-mix box.

9. With star tip, outline border of the fire engine, the front windows and driver, the side doors, windows, pumps, gauges, ladder, etc.

10. Place two dots of white icing on each side of top of cab; center a gumdrop on icing, to form spotlights. Place a large dot of icing between spotlights and center maraschino cherry in icing, to form revolving spotlight. Place two dots of icing on lower front of cab, and place a white gumdrop on each dot to form headlights. Wind black shoestring licorice around large wooden thread spool. Secure loose ends of licorice with cellophane tape to hold firmly. This spool forms the fire hose. Place fire hose on top of body of fire engine. Cut long black licorice stick in half, to form two $3\frac{1}{2}$ -inch pieces. Place a toothpick into side of each piece of licorice at very tip end. Place the two pieces of licorice, side by side, on top of fire engine at rear, resting one end on cake and placing other end at a 45-degree angle, supported by toothpicks. With frosting in pastry bag, make a straight line down each licorice stick, and crisscross lines between the two licorice sticks, to form the ladder. Arrange frosted wheels against sides of fire engine.

MAKES 10 TO 12 SERVINGS

HOOTY THE OWL

1 pkg white- or yellow-
cake mix (two layers)
Wooden skewers
2 pkg (7.2-oz size) fluffy-
white-frosting mix

Assorted food colors
2 round black gumdrops,
flattened to size of
penny

1. Preheat oven to 350F. Lightly grease and flour $2\frac{1}{2}$ -quart and $1\frac{1}{2}$ -quart heatproof bowls.

2. Prepare cake mix as package label directs. Turn $2\frac{1}{2}$ cups batter into $1\frac{1}{2}$ -quart bowl; bake 35 minutes. Turn rest of batter into $2\frac{1}{2}$ -quart bowl; bake 40 minutes, or until cake tester inserted in center comes out clean. Invert cakes on wire rack; let cool completely.

3. To assemble: Place larger cake, rounded side up, on serving tray; place small cake on top; secure with wooden skewers.

4. Prepare frosting mix, one package at a time. Frost cake all over with frosting to keep down crumbs.

5. Tint 1 tablespoon frosting orange, for beak. Tint 2 tablespoons yellow, for eyes.

6. Frost top layer, shaping owl's head. Apply $\frac{1}{4}$ cup of frosting on each side of head; pull up to points, with spatula, to resemble ears.

7. Swirl two large circles of white frosting, about $1\frac{1}{2}$ inches in diameter, in center of face, for eyes. Place 1 tablespoon white frosting between eyes, and pull out and down to resemble owl's beak.

8. Meanwhile, beginning at bottom layer of cake, apply remaining frosting, in overlapping, featherlike applications, with tip of spatula. Repeat above procedure on top cake layer, being careful not to disturb eyes and beak.

9. Spread yellow frosting onto prepared circles on face of owl to form eyes. Place flattened gumdrops in center of each; dot with tiny drop of white frosting.

10. Spread orange icing over beak; allow to set. Draw 2 tiny black lines, one on each side of beak, with small brush dipped in black food color. With black color, thinned to gray with a little white frosting, paint three or four lines on owl's ears. Outline eyebrows in same manner.

MAKES 12 TO 16 SERVINGS



FROZEN ASSETS: FOODS TO PREPARE NOW, BAKE LATER



Your guests will think you've spent the whole day in the kitchen, but all of the dishes shown here can be prepared ahead of time (even the soufflé) and frozen, then thawed and baked just before serving, since the freezing is done before the cooking, none of the delicate flavors and textures can get lost along the way. Besides the finished dishes—chocolate soufflé, deep-dish cranberry-apple pie, meat loaf en croûte and fruit-and-spice-filled Danish pastries—there are any number of other treats for which you can use this freeze-first method, including potato rolls and individual lemon-strawberry soufflés (recipes on pages 60-to-64).





FREEZER DANISH PASTRY

Danish Pastry Dough

1½ cups sweet butter,
softened
¼ cup unsifted all-
purpose flour
¾ cup milk
⅓ cup sugar
1 teaspoon salt

½ cup very warm water
(105-115F)
2 pkg active dry yeast
1 egg
3¾ cups unsifted all-
purpose flour

1. In bowl with wooden spoon, beat butter and ¼ cup flour until smooth. Spread on waxed paper (on wet surface) to 12-by-8-inch rectangle. Refrigerate on cookie sheet.

2. Heat milk slightly. Add sugar and salt; stir to dissolve. Cool to lukewarm.

3. Check temperature of water with thermometer. Pour into large bowl; sprinkle with yeast; stir to dissolve. Stir in milk mixture, egg and 3 cups flour; beat with wooden spoon until smooth. Mix in rest of flour with hand until dough leaves side of bowl.

4. Refrigerate, covered, ½ hour. Turn out onto lightly floured pastry cloth; with covered rolling pin, roll into 16-by-12-inch rectangle. Place chilled butter mixture on half of dough; remove paper. Fold other half of dough over butter; pinch the edges to seal.

5. With fold at right, roll out from center to a 16-by-8-inch rectangle. From short side, fold dough into thirds, making three layers; seal edges; chill, wrapped in foil, 1 hour. Repeat rolling and folding (if butter breaks through, brush with flour); seal edges; chill ½ hour.

6. Roll; fold again; seal edges; chill, wrapped in foil, 3 hours or overnight.

7. Keep dough refrigerated until ready to roll. Shape and freeze. Bake as directed below. (Unbaked Danish pastry may be stored in freezer at 0°F for several months, if desired.)

MAKES ENOUGH DOUGH FOR ABOUT 18

Note: To serve Danish pastry for breakfast, remove frozen pastry from freezer and place on brown paper; keep in refrigerator overnight. Bake next morning as directed.

ALMOND RINGS

Almond Filling

1 egg white
½ cup almond paste
⅔ cup unsifted
confectioners' sugar
⅛ teaspoon almond
extract

⅓ recipe Danish Pastry
Dough, above
Sugar Glaze, page 61
¼ cup sliced unblanched
almonds

1. **Make Filling.** In small bowl, with fork, beat egg white slightly. Add almond paste, confectioners' sugar and almond extract. Stir until smooth.

2. On lightly floured pastry cloth or floured board, roll dough into a 12-by-12-inch square; cut into eight 1½-inch-wide strips. Spread each with 1 tablespoon almond filling. Twist ends of each strip in opposite directions.

3. On tray, coil each twisted strip of dough, not too tightly, beginning with one end of strip, to form a round 2½ to 3 inches in diameter. Seal end firmly underneath. Wrap tray with foil; seal, label and freeze.

4. To bake: Line a cookie sheet with brown paper. Arrange rings, 2 inches apart, on ungreased brown paper. Let rise in warm place (85F), free from drafts, until double in bulk – 1 to 1¼ hours. Meanwhile, preheat oven to 375F. Also, make Sugar Glaze.

5. Bake 15 to 20 minutes, or until golden-brown. Let cool slightly on wire rack. Drizzle glaze over warm rolls. Decorate with sliced almonds.

MAKES 8

CINNAMON BEAR CLAWS

⅓ recipe Danish Pastry
Dough, above

4 tablespoons sweet
butter, melted

½ teaspoon cinnamon
mixed with 2
tablespoons
granulated sugar

½ cup chopped walnuts
or pecans

¼ cup chopped raisins
1 teaspoon grated lemon
peel

Sugar Glaze, page 61

1. On lightly floured pastry cloth or floured board, roll dough to an 18-by-9-inch rectangle. Brush with half of butter; then sprinkle generously with cinnamon-sugar mixture, leaving a ¼-inch edge all around.

2. Combine walnuts, raisins and peel. Sprinkle evenly over sugared surface.

3. From longer side, fold one third of dough over. Then bring opposite side over this, to make a three-layer strip 18 by 3 inches. Pinch together, to seal.

4. With sharp knife, cut strip crosswise into six sections. On folded side of each, make three 1-inch cuts, evenly spaced.

5. Arrange on tray. Separate "claws" slightly. Brush tops with rest of butter. Wrap tray with foil; seal, label and freeze.

6. To bake: Line a cookie sheet with brown paper. Arrange "claws," 2 inches apart, on ungreased brown paper. Let rise in warm place (85F), free from drafts, until double in bulk – 1 to 1¼ hours.

7. Meanwhile, preheat oven to 375F. Also, make Sugar Glaze.

8. Bake 15 to 20 minutes, or until golden-brown. Let cool slightly on wire rack. Drizzle glaze over warm rolls.

MAKES 6

APRICOT ENVELOPES

$\frac{1}{3}$ recipe Danish Pastry Sugar Glaze, right
Dough, page 60 2 tablespoons finely
2 tablespoons sweet chopped walnuts
butter, melted
 $\frac{3}{4}$ cup apricot preserves
or orange marmalade

1. On lightly floured pastry cloth or board, roll dough into a 16-by-8-inch rectangle. Brush with melted butter. With sharp knife or pastry wheel, cut into eight 4-inch squares.
2. In center of each, place a rounded tablespoon of apricot preserves.
3. Bring two diagonally opposite corners to center over filling; pinch together to seal. Place on tray or in shallow box; wrap tray with foil; seal, label and freeze.
4. To bake: Line a cookie sheet with brown paper. Arrange tarts, 2 inches apart, on ungreased brown paper.
5. Let rise in warm place (85F) free from drafts, until double in bulk – 1 to 1 $\frac{1}{4}$ hours. Meanwhile, pre-heat oven to 375F. Also, make Sugar Glaze.
6. Bake 15 to 20 minutes, or until golden-brown. Let cool slightly on wire rack. Using teaspoon, drizzle glaze on top of rolls, going back and forth; sprinkle with nuts.

MAKES 8

CHERRY PINWHEELS

$\frac{1}{3}$ recipe Danish Pastry Sugar Glaze, right
Dough, page 60
Cherry or apricot
preserves

1. Pinch off a small piece of dough and reserve for centers. On lightly floured pastry cloth or floured board, roll rest of dough into a rectangle, 12 by 8 inches. With sharp knife, cut into six 4-inch squares.
2. Arrange squares, 1 $\frac{1}{2}$ inches apart, on tray or in shallow box. In each corner of each square, make a cut, at 45-degree angle, 1 $\frac{1}{2}$ inches long.
3. In center of each square, place 1 tablespoon preserves.
4. To make pinwheels: Bring every other point of dough to center of square; then press in center, to fasten.
5. Roll out the small piece of reserved dough $\frac{1}{8}$ inch thick. Using a 1 $\frac{1}{4}$ -inch round cutter, cut 6 rounds. Moisten bottom of rounds slightly with water; place in center of each pinwheel, to cover points. Wrap tray with foil; seal, label and freeze.
6. To bake: Line a cookie sheet with brown paper. Arrange pinwheels, 2-inches apart, on ungreased brown paper.

7. Let rise in warm place (85F), free from drafts, until double in bulk – 1 to 1 $\frac{1}{4}$ hours. Meanwhile, pre-heat oven to 375F. Make Sugar Glaze.

8. Bake 15 minutes, or until golden-brown. Let cool slightly on wire rack. Drizzle glaze over rolls.

MAKES 6

SUGAR GLAZE

$\frac{1}{2}$ cup unsifted 1 tablespoon milk
confectioners' sugar
 $\frac{1}{4}$ teaspoon vanilla
extract

1. In small bowl, combine confectioners' sugar, vanilla and milk; mix well.
2. Drizzle over warm rolls to glaze thinly.

DEEP-DISH PIES

Frozen apple-pie filling, Frozen pastry rounds,
below, or frozen page 62
Cranberry-Apple Granulated sugar or egg
Filling, page 62 yolk
Butter or margarine

1. Remove one package of frozen filling from freezer; unwrap; place in lightly greased 1 $\frac{1}{2}$ -quart casserole. Dot top with 2 tablespoons butter. Let stand at room temperature 1 hour.

2. Also remove one pastry round; let stand at room temperature, along with filling. Preheat oven to 400F.

3. With sharp knife, make several slits in center of pastry. Place pastry round on top of filling; with fingers, crimp edge of pastry to edge of dish. Sprinkle top with 1 teaspoon sugar; or brush with egg yolk mixed with 2 teaspoons water. Bake 50 to 60 minutes, or until top is nicely browned and apples are tender. Nice served warm with ice cream.

MAKES 6 SERVINGS

DEEP-DISH APPLE-PIE FILLING (for freezer)

2 lb tart cooking apples 3 tablespoons flour
1 tablespoon lemon juice $\frac{1}{2}$ teaspoon nutmeg
1 cup sugar $\frac{1}{8}$ teaspoon cloves

1. Wash apples; pare; core; slice thinly into large bowl. Sprinkle with lemon juice.

2. Combine sugar, flour, nutmeg and cloves; gently toss with apples, mixing well.

3. Turn into a foil-lined (use a large sheet of foil) round foil pan, about 8 $\frac{1}{2}$ inches in diameter. Freeze; lift out filling; bring foil over apples to wrap securely; label and freeze.

MAKES FILLING FOR ONE DEEP-DISH APPLE PIE

DEEP-DISH CRANBERRY-APPLE FILLING (for freezer)

2 cups cranberries (see Note)	6 large tart apples (3 lb), pared, cored and sliced
1½ cups sugar	
¼ cup all-purpose flour	
2 tablespoons maple or maple-flavored syrup	

1. In a large bowl, mix cranberries with sugar, flour and maple syrup.
2. Add apple slices; toss lightly to mix well.
3. Turn into two foil-lined (use a large sheet of foil) round foil pans, about 8½ inches in diameter. Freeze; lift out filling; bring foil over filling to wrap securely; label and freeze.

MAKES FILLING FOR TWO DEEP-DISH CRANBERRY-APPLE PIES

Note: You may use frozen cranberries; if not frozen, cut cranberries in half with sharp knife.

FROZEN PASTRY ROUNDS

2 pkg (11-oz size) piecrust mix; or Homemade Pastry:	2 teaspoons salt 1½ cups shortening ½ cup ice water
4 cups sifted all-purpose flour (sift before measuring)	

1. Prepare piecrust mix as package label directs. Divide dough into fourths, and roll into four (11-inch size) rounds.
2. Or make Homemade Pastry: Sift flour with salt into a very large bowl.
3. With pastry blender, or two knives, using a short, cutting motion, cut in shortening until mixture resembles coarse cornmeal.
4. Quickly sprinkle ice water, 1 tablespoon at a time, over all of the pastry mixture, tossing lightly with a fork after each addition and pushing dampened portion to side of bowl; sprinkle only dry portion remaining. (Pastry should be just moist enough to hold together, not sticky.)
5. Shape pastry into a ball; wrap in waxed paper, and refrigerate until ready to use. Divide in fourths; flatten each fourth with palm of hand.
6. On lightly floured pastry cloth, using a stockinet-covered rolling pin, roll out each fourth of pastry to an 11-inch circle.
7. Cut waxed paper into 12-inch circles. Stack pastry rounds with waxed paper in between.
8. Freezer-wrap, seal and label. Store in box, if desired, in freezer. These store well at 0°F about 6 months.

MAKES 4 PASTRY ROUNDS

MEAT LOAF EN CROÛTE

2 eggs	½ teaspoon dried marjoram leaves
½ cup packaged dried bread crumbs	¼ teaspoon pepper
½ cup milk	1½ lb lean ground pork (see Note 1)
½ cup finely chopped onion	½ lb ground chuck
½ cup finely chopped green pepper	1 pkg (11 oz) piecrust mix
1½ teaspoons salt	1 egg yolk

1. In large bowl, combine eggs, bread crumbs, milk, onion, green pepper, salt, marjoram and pepper; beat with fork until well combined. Let stand 5 minutes.

2. Add ground pork and ground chuck; mix well with fork.

3. Line a 9-by-5-by-2¾-inch loaf pan with foil, leaving a 6-inch overlap of foil. Pack in meat-loaf mixture. Freeze 1 hour. Fold over foil to form package; remove from loaf pan. Label, and return foil package to freezer.

4. For Meat Loaf en Croûte: Do not freeze meat loaf, but refrigerate in loaf pan 1 hour, to chill well.

5. Prepare piecrust mix according to package directions. Form into a ball. On a lightly floured pastry cloth or floured board, roll pastry to an 18-by-14-inch rectangle. Cut a 4-inch strip from one end; reserve for decoration.

6. Turn out chilled meat loaf in center of pastry. Bring all four sides of pastry over meat loaf; moisten edges lightly with water; press edges to seal.

7. Place loaf, sealed-pastry side down, on foil 12 inches wide, 16 inches long.

8. Cut strips from remaining piece of pastry, about ⅓ inch wide for stem. Cut flower patterns, ¾-inch wide, with cutters; with sharp knife, cut out leaf patterns; moisten slightly with water. Press into pastry top.

9. Wrap in foil; seal, label and freeze.

10. To bake: Preheat oven to 350F. Remove meat loaf from freezer; unwrap. With small cutter or knife, cut two or three holes, about ½ inch in diameter, for steam vents. Place on rack in shallow roasting pan. Brush pastry with egg yolk that has been beaten with 1 tablespoon water.

11. Bake 2 hours (brush again with egg-yolk mixture), or until golden-brown and meat loaf is thoroughly cooked. Remove to warm serving platter. Let stand 15 minutes before slicing. Nice served with Mushroom Sauce, page 63.

MAKES 8 SERVINGS

Note 1: Fresh pork can be ground in a food processor – or ask butcher to grind it.

Note 2: Frozen meat loaf may be stored in freezer several months at 0°F.

MUSHROOM SAUCE

3 tablespoons butter or margarine
1 cup sliced fresh mushrooms
3 tablespoons flour
Dash cayenne

1 can (10³/₄ oz) condensed chicken broth, undiluted
¹/₄ cup half-and-half (see Note)

1. Melt butter in medium saucepan. Add mushrooms; sauté, stirring occasionally, about 5 minutes. Remove from heat; stir in flour and cayenne until smooth.

2. Add chicken broth and half-and-half. Cook over medium heat, stirring constantly, until boiling. Reduce heat; simmer 3 minutes. Serve with Meat Loaf en Croûte.

MAKES 8 SERVINGS

Note: Mixture of milk and light cream sold as half-and-half.

CHOCOLATE SOUFFLÉ

8 egg whites
6 egg yolks
¹/₂ cup all-purpose flour
³/₄ cup unsweetened cocoa
1 cup granulated sugar
¹/₄ teaspoon salt
2 cups milk
4 tablespoons butter or regular margarine, softened

1 teaspoon vanilla extract
¹/₄ teaspoon cream of tartar
Granulated sugar
Chocolate Sauce, below
Chantilly Cream, page 64

1. Place egg whites in large bowl of electric mixer, yolks in a small bowl. Let whites warm to room temperature – about 1 hour.

2. Line a 2-quart straight-side soufflé dish or 8 (6-ounce size) soufflé dishes with foil or plastic wrap (be sure it extends 2 inches above the edge).

3. In medium-size, heavy saucepan, with wire whisk, mix flour, cocoa, ³/₄ cup granulated sugar and the salt. Gradually blend in milk. Cook, stirring, over medium heat until mixture comes to a boil.

4. Beat egg yolks with a wire whisk. Beat in some of cocoa mixture. Gradually stir yolk mixture into rest of mixture in saucepan. Add 2 tablespoons butter and the vanilla, stirring, until combined. Set aside to cool slightly.

5. Add cream of tartar to egg whites. With electric mixer at high speed, beat just until soft peaks form when beater is slowly raised; scrape side of bowl several times with rubber scraper so that egg whites are beaten throughout.

6. Add ¹/₄ cup granulated sugar, 2 tablespoons at a time, beating well after each addition. Beat just until stiff peaks form when beater is slowly raised.

7. Turn a third of cocoa mixture over top of egg whites. Using a wire whisk or rubber scraper, gently fold mixture into whites, using under-and-over motion, just until combined. Fold in rest of cocoa mixture, half at a time.

8. Turn into prepared dish (use 1 cup filling for each 6-ounce size). Freeze until firm – several hours or overnight. Grasping foil, remove frozen soufflé from dish; wrap securely; place in plastic bag; label and freeze – no longer than one month.

9. To bake: Butter inside of 2-quart soufflé dish or eight 6-ounce dishes. Sprinkle evenly with granulated sugar.

10. Fold a 26-inch long piece of waxed paper lengthwise into thirds. Lightly butter one side, and sprinkle with 2 tablespoons granulated sugar. Wrap around soufflé dish, sugared side against dish, to form a collar extending 2 inches above top (collar is not needed for 6-ounce size). Remove soufflé from freezer; unwrap; place in dish. Let stand at room temperature for 1 hour for large soufflé, ¹/₂ hour for small soufflés.

11. Preheat oven to 350F. Make Chocolate Sauce and Chantilly Cream.

12. Bake about 80 minutes for large soufflé, 25 minutes for 6-ounce size, or until puffed and center is not quite firm when gently shaken.

13. Remove waxed paper. Serve at once, with Chantilly Cream and Chocolate Sauce.

MAKES 8 SERVINGS

CHOCOLATE SAUCE

¹/₄ cup sugar
¹/₂ cup light cream
1 pkg (4 oz) sweet cooking chocolate

1 square (1 oz) unsweetened chocolate

1. In top of double boiler, combine sugar and 2 tablespoons cream; cook over boiling water until sugar is dissolved.

2. Cut up both kinds of chocolate. Remove double boiler from heat, but leave top over bottom. Add chocolate to cream mixture, stirring until melted.

3. With spoon, beat in remaining cream. Serve warm.

MAKES ABOUT 1 CUP



INDIVIDUAL LEMON-STRAWBERRY SOUFFLÉS

6 egg whites	2 tablespoons grated lemon peel
4 egg yolks	2 tablespoons butter or margarine
2 cups sliced hulled fresh strawberries	1/4 teaspoon cream or tartar
Granulated sugar	Chantilly Cream, below
1/4 cup all-purpose flour	Confectioners' sugar
1/8 teaspoon salt	
1/2 cup water	
1/2 cup milk	
1/4 cup lemon juice	

1. Place egg whites in large bowl of electric mixer, yolks in a small bowl. Let whites warm to room temperature – about 1 hour.
2. In small bowl, lightly toss sliced strawberries with 1/4 cup granulated sugar just to combine.
3. Line six (6-ounce size) straight-side soufflé dishes with foil or plastic wrap. (Be sure it extends 2 inches above the edge.)
4. Spoon prepared strawberries into bottom of dishes.
5. In medium saucepan, combine flour, 1/3 cup granulated sugar, the salt, 1/2 cup water and the milk; stir until smooth. Cook over medium heat, stirring constantly, until mixture is thickened and just comes to a boil. Remove from heat.
6. With wire whisk or wooden spoon, beat egg yolks; beat in a little cooked mixture. Gradually stir into rest of mixture in saucepan. Cook, stirring constantly, until mixture just begins to bubble. Remove from heat.
7. Add lemon juice and peel and the butter; beat until well blended. Cool about 10 minutes.

8. Add cream of tartar to egg whites. With electric mixer at high speed, beat until stiff peaks form when beater is slowly raised. Using wire whisk, fold one third into lemon mixture until well combined. Carefully fold in remaining whites just until combined; do not overmix.

9. Use 1 cup mixture for each dish. Freeze until firm – several hours or overnight. Grasping foil, remove frozen soufflés from dishes. Wrap securely; place in plastic bag; label and freeze (no longer than one month).

10. To bake: Butter inside of six (6-ounce size) small dishes. Sprinkle evenly with granulated sugar.

11. Remove soufflés from freezer; unwrap; place in dishes. Let stand at room temperature 1/2 hour.

12. Preheat oven to 350F. Meanwhile, make Chantilly Cream.

13. Bake soufflés 25 to 30 minutes, or until they are nicely puffed. Do not overbake.

14. Sprinkle top with confectioners' sugar. Serve at once, with Chantilly Cream.

MAKES 6 SERVINGS

CHANTILLY CREAM

1 cup heavy cream	2 tablespoons confectioners' sugar
-------------------	------------------------------------

1. In small bowl, mix cream and sugar. Refrigerate until well chilled.

2. Beat just until stiff with rotary beater. Refrigerate until serving.

MAKES 2 CUPS



WEIGHTS, MEASURES, AND COOKING TEMPERATURES

A HANDY METRIC CONVERSION TABLE

<i>To Change</i>	<i>Into</i>	<i>Multiply By</i>	<i>To Change</i>	<i>Into</i>	<i>Multiply By</i>
inches	centimeters	2.5	centimeters	inches	.4
ounces	grams	28	grams	ounces	.035
pounds	kilograms	.45	kilograms	pounds	2.2
teaspoons	milliliters	5	milliliters	teaspoons	.2
tablespoons	milliliters	15	milliliters	tablespoons	.067
fluid ounces	milliliters	30	milliliters	fluid ounces	.033
cups	liters	.24	liters	cups	4.2
pints	liters	.47	liters	pints	2.1
quarts	liters	.95	liters	quarts	1.06
gallons	liters	3.8	liters	gallons	.26

METRIC EQUIVALENTS FOR U.S. COOKING MEASURES

<i>U.S. Measure</i>	<i>Metric Equivalent</i>	<i>U.S. Measure</i>	<i>Metric Equivalent</i>
1/4 teaspoon =	1.25 milliliters	1 ounce =	28.35 grams
1/2 teaspoon =	2.5 milliliters	2 ounces =	56.7 grams
1 teaspoon =	5 milliliters	4 ounces =	113.4 grams
2 teaspoons =	10 milliliters	8 ounces =	226.8 grams
3 teaspoons =	15 milliliters	16 ounces =	453.59 grams
1 tablespoon =	15 milliliters	1/4 pound =	.11 kilogram
2 tablespoons =	30 milliliters	1/2 pound =	.23 kilogram
1 fluid ounce =	29.5 milliliters	3/4 pound =	.34 kilogram
2 fluid ounces =	59 milliliters	1 pound =	.45 kilogram
4 fluid ounces =	118 milliliters	2 pounds =	.90 kilogram
8 fluid ounces =	236 milliliters	4 pounds =	1.81 kilograms
16 fluid ounces =	472 milliliters	6 pounds =	2.72 kilograms
1 cup =	.24 liter	8 pounds =	3.62 kilograms
2 cups =	.47 liter	10 pounds =	4.54 kilograms

U.S. COOKING MEASURES	COOKING TEMPERATURES			OVEN TEMPERATURES			
	<i>Heat</i>	<i>Fahrenheit</i>	<i>Celsius</i>	<i>°F</i>	<i>°C</i>	<i>°F</i>	<i>°C</i>
3 teaspoons = 1 tablespoon	Very Slow	250-275	121-135	200	93	375	191
2 tablespoons = 1 fluid ounce	Slow	300-325	149-163	225	107	400	204
8 fluid ounces = 1 cup	Moderate	350-375	177-191	250	121	425	218
2 cups = 1 pint	Hot	400-425	204-218	275	135	450	232
2 pints = 1 quart	Very Hot	450-475	232-246	300	149	475	246
4 quarts = 1 gallon	Broil	500-525	260-274	325	163	500	260
16 ounces = 1 pound				350	177	525	274
12 inches = 1 foot							

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turkey-fruit salad, 19

Sandwiches

baked asparagus-cheese, 17
chutney, 32
cream-cheese-and-watercress
 en croûte, 28
cucumber, 31
deviled almond tea, 32
open-tomato-and-cucumber, 13
orange tea-bread, 32
pineapple-walnut-bread, 32

Sauce

chocolate, 63
chutney, 38
maitre d'hôtel, 40
mint, 16
mushroom, 63

Seafood

-and-chicken Newburg, 28
coquilles St. Jacques, 18
crab salad, 31
shrimp, barbecued cocktail, 38

Souffle(s)

chocolate, 63
individual lemon-strawberry, 64
strawberry, frozen, 45

Soups

avocado soup, 16
consommé, watercress
 cream, 19

Tarts

coconut, miniature, 5
currants, tiny, 5

Torte

chocolate, 40
fresh-strawberry, 24

Vegetables

onion rings, French-fried
 Bermuda, 48
peas and mushrooms,
 herbed, 22
vegetable platter, marinated, 18

